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CULINARY ARTS PRESS
America's Largest Cook Book Publishers
18 South Fifth Street, Reading, Pa.

Pennsylvania DUTCH COOK BOOK

Fine Old Recipes

MADE FAMOUS BY THE EARLY DUTCH SETTLERS IN PENNSYLVANIA

MANNA

When the leaves is all on the mountain
And the roads is glutzy with ice,
The team don't dopple along the way
For I'm hungry for something nice.

My hands get doppich, I hurry so,
To get them unhitched and fed,
And I go for the house where I can smell
Hot dough of fresh baked bread.

But it isn't the bread that waits for me
But something better was kep',
There's sweets and sours and pies and all,
But the best is the schnitz and nep.

I eat myself done and get all full,
And I feel like in Heaven then,
For schnitz and nep the way Mom makes
Gives all that's good for us men.

—William J. Meter.

CHON ADAM'S GIRL

Her hair so strubbly in the wind,
Her eyes so big and brown,
I often seen her on the road
When I drove into town.

Chon Adam's girl's grown up, I said.
And Mom would say—"Yes, well,
The boys'll soon be after her,
So let her have her spell."

Just like a gawky goldenrod
She was; and so for play.
She never seen me but she'd yell—
"Hey, Amos, hey!"

It wonders me they let her go
To that there school, so far;
With such commotion all the time,
A body gets a jar.

Yes, well, she came back. Not the same.
I can't just say it right—
But she seemed so like a fancy lamp
Without the light.

—William J. Meter.

THE BLUE-EYED MAEDLE

When the sun is outened
I stand sometimes in the fields
And look where the sky gets dark,
And see the moon, so big like, so yellow,
It wonders me often
She don't come no more,
Down there by the scheier, under the apple trees,
Making as though she was in no hurry,
But, just the same, patting her hair,
And redding her dress.

Then I think, yes well,
Supper is waiting,
And I go in from the field,
To the kitchen.
All night then, sitting close by the fire,
I can't think right,
Or rest none,
Because she goes through my mind so,
The blue-eyed maedle.

—William J. Meter.

OUR TALK

Our talk ain't so for fanciness,
But plain, it makes just right.
It ain't so good dressed up in print,
But from the heart it comes out bright.

It gets around to all the things
We know and have to say,
It sticks to us like boowalice,
It's as rich as good red clay.

When people listen once they think
We don't know English none,
But at the County Fair you see
The prize our Melly won.

You can't redd up the world and make
All people talk the same.
The Pennsylvania Deitsch is ourn,
And yourn is what you name.

Du konnst net mocha, sie geh net gleih,
Olla bleiwa so, gel net?
Die gaul geh zu die scheira hin,
Und ich zu Deitsch, you bet.

—William J. Meter.

"AIN'T"

When the maple gets its red leaves onc't,
And the *gicklyfees** ain't sweet no more;
When the sneaky cold kills all the fields,
You'll be my sweetheart, ain't, just like before?

Remember when we blowed the dandelions
In Adams' field, to see the kids we'd get?
Ain't the field was gray with dandelions
And you kissed me and said my mouth was wet?

I love you so . . . and we can get a house
And you can fix it nice with paint.
And when the stars is out we'll feel so fine;
But when the stars is all, you'll love me, ain't?
—William J. Meter.

*Editor's Note—
Gicklyfees is Dutch for wild honeysuckle.

COUNTRY SALE

When it gives a real good sale
You ought to see the crowd,
There's such commotion in the field,
And everything so loud.

The auctioneer he stands up right
And shows off all the stuff,
And you can bet he don't sell none
Unless he gets enough.

There's everything was hid away:
Old guns, and books and shoes,
The attic and cellar is redd out
For quilts and picture-views.

The people come from far away
In big machines and small,
Some dressed so awful fancy like
It wonders me they call.

I seen them buy a butter-mould
For fifty cents or more
That we could get for twenty cents
Down at Chon Grumber's store.

They take old dishes all with dust,
And buy old rusty pans,
And one she glutzed so up and down,
To get some painted fans.

Yes well, the country sell makes good
For auctioneer and all,
Enough old stuff gets redd away
To fill the fire hall.
—Wm. J. Meter.

"THE HEX"

Her face was always schmutzig;
She had old pins
And badges pinned across her shawl.

She looked so sad-like that we thought
It must be in her head once
That she feels
So funny, with her children dead and all.

But she could hex the hens
And make the cow-milk bitter,
And she could pow-wow so,
Nobody in her neighborhood was sick for long.

The children used to run
When she doppled down the road
And she'd turn after them and almost smile.

But when the older ones was ugly,
She stand upon her stoop and grex
With words like devils once.

Nobody knowed her; but one night
Adam Scheidt came through the dark
And said he saw a cat's eyes shine
And when he went ahead, he saw
That she was standing by a tree.

It gave him such a shiver
That when she died
He stayed at home and read the Bible all day long.

I think she was so strubbly just because
Her heart was like a dandelion
After the wind blows all the fuzz away.
—Wm. J. Meter.

Pennsylvania Dutch

COOK BOOK

OF

Fine Old Recipes

Compiled from tried and tested recipes made famous and handed down by the early Dutch settlers in Pennsylvania

The publisher will be delighted to receive recipes which are definitely Pennsylvania Dutch, and which may have been omitted from this volume, for possible publication in a future edition.

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Introduction

IN the early years of the eighteenth century, nearly all the first settlers in Eastern Pennsylvania came from the Palatinate in Germany. They selected pieces of land, built loghouses and began to clear and cultivate the soil. Though these good people came from Germany, they came to be known as "Dutch." These same settlers developed a language, a mixture of their mother tongue in the old world and that spoken in their new homeland, America, which came to be known as Pennsylvania Dutch instead of Pennsylvania Deutsch.

In those early days, the good housewives had brought with them the recipes of the traditionally famous German cooks. Life was hard and at first the land yielded but little return. There were few roads and the towns were far apart. It was not always possible to secure the prescribed ingredients and it became necessary to develop new recipes to utilize the plainer foods in the creation of tasty dishes. Necessity was again the mother of invention and these good women became famous for their fine cooking until now Pennsylvania Dutch cooking is renowned throughout the world.

As you drive through the beautiful farming country of Eastern Pennsylvania you will see rich green fields, carefully fenced in, solid and well kept farmhouses, freshly painted barns . . . mute testimony of the thrift and industry of these solid citizens. You will see behind many a farmhouse, if you look closely, an oldtime stone oven . . . and to this worthy oven is due some of the reputation which made famous the name of "Dutch" cooking. It was customary to build these ovens wide enough to admit a large log. They would then heap the base of the oven high with wood and build a roaring fire. When the fire had burned low and the coals were red hot, they would rake out the fire and set their foods to cook . . . the result was an inimitable flavor which is not always easy to recapture. It was, therefore, necessary to alter slightly some of the recipes contained in this book and adapt them to the use of the modern gas range or electric stove. If the cook will follow carefully the simple recipes as given, this book should prove a veritable gold mine of good, wholesome and tasty dishes . . . dishes made famous by the fine cooks of Eastern Pennsylvania.

The very names Schnitz and Knepp, Ponhaws, Shoo-fly Cake or Fastnachts seem to conjure up the aroma of a good old-time Pennsylvania German dinner, the sort that is still served in the famous hostelries of Schartlesville, Moselem Springs and countless other places in the so-called "Dutch" belt where the good hotel keepers, famous for their generous helpings, heap the table high with from thirty to forty dishes and invite you to eat as much as you are able . . . further tempting you with the plain, delicious wholesomeness of their offerings.

One of the most noteworthy and one of the quaintest niceties of the Pennsylvania Dutch is the celebrated custom known as the "Seven Sweets and Seven Sours." Tradition has it that the housewife used to set the table with precisely seven sweets and seven sours . . . and it is the custom for the guests to look for, and even count to see that there are exactly seven sweets and seven sours. It often becomes a matter of much gayety to chide the hostess should there be a shortage. This custom adds to the always abundant variety and interest of the table and is a delightful aid to appetite and digestion.

These recipes were collected over a period of years and from various sources. Some of them have never before been published and it is doubtful if many of them have been printed in the last fifteen years.

In conclusion, the editor wishes to acknowledge a debt of gratitude to those good cooks of yesteryear who created these fine recipes, and to their descendants who recognizing their splendid quality and delicious possibilities, preserved them to this day. May you find this cook book a source of inspiration to carry on and preserve the traditions of fine old Pennsylvania Dutch Cookery.

Fendoo Groier un Fendoo,
Vendue Cryer and Vendue,
Versteigerer und Versteigerung.

MEALS SERVED COUNTRY STYLE

By F. GREGORY HARTSWICK

THIS is all about a place to eat. You never heard of it. It is not one of those oh-so-quaint little restaurants down on Whoosis Street where they serve the real, the absolutely *real*, my dear, French, Italian, German, Russian, Chinese, Early Dravidian, Coptic, Little American, food—absolutely *nobody's* discovered it, you know, and the waiters are in native costumes, and—oh, well, you know all about those. Nor is it a little house down a side road about six miles this side of West Horrible, where the woman has the recipe for waffles that was used by her great-great-grandmother.

It is—you might make a note of this—the Shartlesville Hotel, at the west end of the town of Shartlesville, Pennsylvania. Shartlesville is seven miles west of Hamburg on route US 22. That places it around forty-five miles from Harrisburg and thirty-five from Allentown, if you must have it located more generally. The hotel itself is an unimpressive-looking building on the south side of the road; opposite it is a sign stating simply

SHARTLESVILLE HOTEL
MEALS SERVED COUNTRY STYLE

It is an unimpressive structure with a porch in front, only a step above road-level, on which are chairs holding somnolent tilted citizens; an ell extends to the left in the rear, forming a small parking-space.

Before going into detail concerning the Shartlesville Hotel as an eating-place it is necessary to mention a few facts about the neighborhood and its inhabitants, for reasons that will appear. Shartlesville is in Berks County, which means that it is in the heart of the Pennsylvania Dutch country. That section of Pennsylvania is the second finest piece of farmland in the world, according to the result of scientific surveys. (The first finest is a portion of Southwestern Belgium.) Here the road ribbons up and down over rounded hills, from each of which you catch flashes of miles of peaceful valleys in full cultivation, streaked and splotched with dark groves of trees among which are small white stone farmhouses and enormous barns, each with its decoration of mystic circle-and-inscribed-star design—counter-spells against a possible hex. And here live, love, and labor the Pennsylvania Dutch, with the accent on the labor.

Farming is, for men and women alike, as much like hard work as anything in this world.

Now, as was once explained by a lady of the district, them what works hard eats hearty. Moreover, the racial tradition of the inhabitants is against prandial skimpiness. Since 1683, when Pastorious settled in Germantown, the immigrants to this fair territory have been drawn from such trencherman's paradises as the Rhenish Palatinate, Worttemberg, Bavaria, Alsace, and Saxony. (Don't let "Pennsylvania Dutch" fool you. They called their language German, which is, of course, Deutsch; only they pronounced it "Deitsch" in their Low German dialect; and "Pennsylvania Deitsch", or Dutch, they became at once.) With the combination of a national appetite, famous even in the slothful, wedded to the natural carnal desires induced by mighty labor in the fields it would be only natural for the daily table to creak under its load of good things.

When a farmer eats, he eats. When a Pennsylvania Dutch farmer eats, he eats for two. What's more, he wants his groceries where he can get at them with a simple and inspired reach. He is too hungry to be bothered with waiting for courses, even if his flushed womenfolk had time from their kitchen duties to be running back and forth from the table during the whole meal. So with beautiful simplicity the entire dinner is plunked down on the table at once, smoking and steaming hot. A little grudging room is allowed at the sides for the plates and silverware; but the rest of the cloth is hidden under platters and dishes and bowls, each with its cargo ready and waiting. All the diner has to do is go to it.

That's what the Shartlesville Hotel's sign means when it announces "Meals Served Country Style."

At the Shartlesville Hotel you may park your car and stroll through the front door, where you will be greeted by a warm but cheerful soul in white apron and rolled-up shirtsleeves, who will inquire the number of your party and give you a slip which bears a number. He will then disappear, remarking, "I'll call you—I gotta dish up now." You are left in the lobby to admire the beauties of the room, which are non-existent. Not here are found stretcher tables or slipware. The room is furnished with a row of uncompromising oak chairs and a round center-table with half a copy of a day-old newspaper on it. Presently—after not long—your number is called, and you pass through a swinging screen-door into the dining-room, where you are directed "Right over here—two on this side, two on that side," or whatever symmetrical arrangement will accommodate your party.

For you eat at long tables, elbow to elbow with yourselves and others. The room is low-ceilinged, and cheerful with many windows, but if you hope for quaintness you will be disappointed. A border of red roses, four inches wide, runs around the wallpaper near the ceiling and forms the only concession to any hidden yearning for color which may exist in the inhabitants. The tables are the plainest sort of deal, with chairs to match. The chinaware is the unbreakable kind beloved of lunch-wagon pearl-divers, the silver is the

usual restaurant breed. Nothing, in brief, is present which could interfere in any way with the instant and present business of feeding.

You are seated, now, ready for the fray. Service as the *effete* understand it there is none. Four or five pleasant-faced girls of the neighborhood move about the room; their duties are to ask if you want coffee and to bring it if you do (no room on the table for coffee-pots of the size necessary), to replenish platters or bowls showing signs of emptiness, and to itemize the desserts when you have indicated, perhaps by lack of interest and glazed eyes, that you have gone as far as you are able. What you want for your immediate dinner you reach for or call to total strangers farther down the table to pass to you.

This is what your table carries:

Chicken, stewed to tenderness and divided into its component parts for instant choice.

Gravy in separate bowls.

Pork sausage of local manufacture.

Flat sausage-cakes, a trifle lighter in texture.

"Lebanon bologna," a beef sausage cut into thick half-slices and served hot.

"Potato filling," which is mashed potatoes filled with chopped onions, celery and (I think) some herbs, browned in the pan.

Mashed potatoes.

Sweet potatoes.

Lima beans.

Peas.

Chickpeas (a large variety, looking something like hominy and with a distinct nutty flavor).

Beets.

Corn off the cob.

"Chicken patties," which are flat noodles filled with minced chicken—raviola, in actual fact: a curious link with Latinity, for the dish is a local concoction.

Ordinary noodles.

"Egg salad"—chopped egg in mayonnaise and vinegar, a regrettable reminiscence of soda-fountain sandwiches, one in which I seem to detect a Liggett's serpent in this Eden.

Cole slaw.

Mixed relish.

Pickled cabbage.

Mixed pickles.

Apple-sauce (native and of a deliciousness).

Sliced tomatoes.

Canned peaches.

Canned cherries.

Fruit salad (more serpiginous trailing).

Large sweet rolls, white-iced.

"Shoo-fly pie"—a brown-and-white crumb-cake, faintly spiced.

Doughnuts—big round feathery powdered local boys. There are also on the table (they've been reading the women's magazines) little mints, salted nuts, stuffed olives, and hard candies.

Over this Gargantuan layout hover the girls, watching that no dish ever falls below a certain level, that the chicken-platters are kept heaped, and that coffee in big thick cups is provided for such as desire it. Also, as mentioned above, to tell you about the desserts.

The desserts are stacked on an oak sideboard at one side of the room. They consist of six kinds of pie and four kinds of cake. You can have ice-cream, too, if you want it.

There is no restriction whatever on the number of times you may attack any dish. The price per person is one dollar.

* * *

Anyone who cannot occasionally enjoy plain cooking is no epicure, no matter how careful his education along the lines of *creole, périgord,* or *béarnaise.* The food at the Shartlesville Hotel is excellently cooked, fresh in season (I have had no hesitation in indicating the can where it appeared on the menu), and generally of mouth-water consistency to a hungry man. There goes, too, with the attack on such a meal, a certain pride, the pride of the gourmand, the pride of Falstaff, the pride of Pantagruel, the pride of Diamond Jim Brady. You sit to the table at Shartlesville in the mood of Ajax and Porthos. This pride and this mood are often treated sniffishly over the caviar and the mushrooms *sous cloche;* but it is a sniffishness tinged with envy.

And let no man boast of his knowledge of the American table or his prowess with knife and fork until he has visited the Shartlesville Hotel and presently been led out, feebly bleating, amid the mildly surprised stares of the locals who are just getting started.

Speaking of the locals reminds me. I find that on my menu I have made no mention of the indispensable accompaniment of chicken in any form—to wit, the giblets. Our party arrived at the Shartlesville Hotel at about three o'clock on a Sunday afternoon. After exhaustive examination of all the dishes on the table I hailed a passing maiden and asked about those same giblets. Where were they?

The maiden halted and let her eye stray over the long tables, around which sat the aristocracy of Berks County (aristocracy running ten to the ton). Then she returned her gaze to me.

"The giblets," she said sadly, "is all."

(*Courtesy Esquire Magazine*)

Kutsh, Coach, Kutsche.

Shoo, Shoe, Schuh.

Shlus, Lock, Schloss.

Hoofeisa, Horseshoe, Hufeisen.

Drunk, Trunk, Koffer.

Umbrel, Umbrella, Regenschirm.

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SCHNITZ UN KNEPP
(Apples and Buttons)

3 pounds ham
1 quart dried apples
2 tablespoons brown sugar
2 cups flour
Milk enough to make fairly moist, stiff batter.
4 teaspoons baking powder
¼ teaspoon pepper
1 egg, well beaten
3 tablespoons melted butter
1 teaspoon salt

Pick over and wash dried apples. Cover with water and let soak over night or for a number of hours. In the morning, cover ham with cold water and let boil for 3 hours. Add the apples and water in which they have been soaked and continue to boil for another hour. Add brown sugar. Make dumplings by sifting together the flour, salt, pepper and baking powder. Stir in the beaten egg, milk and shortening. Drop the batter by spoonfuls into the hot liquid with the ham and apples. Cover kettle tight and cook dumplings for 15 minutes. Serve piping hot on large platter.

"BOOVA SHENKEL"
(Boy's Legs)

3 pounds stewing beef
12 medium-sized potatoes
3 tablespoons butter
2 tablespoons minced parsley
1 small onion, minced
3 eggs
2½ cups flour
2 teaspoons baking powder
½ teaspoon salt
4 tablespoons shortening (butter and lard mixed)
7 or 8 tablespoons cold water
1 cup diced stale bread
3 tablespoons butter or bacon drippings
½ cup milk
Salt and pepper

Wash the meat, cover with water, add seasonings to taste and cook slowly for several hours. Wash and peel the potatoes and cut into thin slices. Cook until tender. Drain off all the water, add the 3 tablespoons of butter, salt and pepper to taste, parsley and onion. Mix well. Beat the eggs, add to potatoes and beat mixture lightly. Let stand until pastry is made. Sift together the flour, baking powder and ½ teaspoon salt. Work in the 4 tablespoons of shortening and then add the water, using only enough to hold dough together. Roll thin on a floured board and cut into large circles, about 10 inches in diameter, spread with some of the potato mixture, fold dough to form a semi-circle, pressing edges together with prongs of fork. Drop into the hot meat and broth, cover pot closely and boil about 25 minutes. While these are cooking make a sauce of the 3 tablespoons of butter or bacon drippings, add the bread cubes and brown. Stir in the milk. Arrange the "Boova Shenkel" on a platter and pour over all the milk sauce. Serve at once.

SCHNITZ AND KNEPP

I am a man well up in years with simple tastes and few,
But I would like to eat again a dish my boyhood knew.
A rare old dish that Mother made that filled us all with pep,
This generation knows it not—we called it Schnitz and Knepp.
I patronize all restaurants where grub is kept for sale,
But my search up to the present has been without avail.
They say they never heard of it, and I vainly wonder why,
For that glorious concoction was better far than pie.
Dried apple snits, a slab of ham and mammoth balls of dough
Were the appetizing units that filled us with a glow,
When mother placed the smoking dish upon the dinner table,
And we partook of its delight as long as we were able.
My longing for that boyhood dish I simply will not shelf;
If I cannot find it anywhere, I'll make the the thing myself. —H. Luther Frees.

Beef Stew

2½ pounds beef (from the leg)
2 onions, sliced
½ cup turnips, diced
1 cup carrots, diced
5 potatoes, sliced
1 teaspoon salt
¼ teaspoon pepper
4 cups water
½ cup flour
2 tablespoons butter

Have meat removed from the bone and cut into 1-inch pieces, cutting off all fat. Put bone and half of meat in a kettle and cover with the cold water. Let stand about 30 minutes, then place on fire and bring to a boil. Melt the butter in a skillet and brown the onion. Season the rest of the meat with salt and pepper, dredge with some of the flour, and brown in the butter with the onion. Pour onion and browned meat into the broth and cook slowly for 2 hours. Add the vegetables and the rest of the flour which has been mixed with ½ cup cold water. Cook until vegetables and meat are tender. Remove the bone before serving.

Stuffed Beef Heart

1 beef heart
1 cup cracker crumbs
½ cup white sauce
Salt and pepper
1 cup roasted chestnuts

Soak the heart in cold water about 1 hour. Wash thoroughly and remove the muscles and arteries. Make a filling of the above ingredients and fill the heart. Fasten securely. Cover with boiling water and boil for 10 minutes. Reduce heat and simmer until tender. Remove heart from water half hour before serving and sprinkle with cracker crumbs, salt and pepper. Bake in a moderate oven (350° F.) until brown.

Salt Pork, Beans and Hominy

½ pound soup beans
½ pound hominy
½ pound salt pork

Wash the beans and cover with water and let soak over night. Cover hominy with water and also let stand over night. In the morning, drain off the water from both and combine the beans and the hominy and cover with fresh cold water. Wash the salt pork and lay in strips on the top. Season with salt and pepper and a pinch of sweet marjoram. Let mixture cook slowly for about 5 hours, adding more water as necessary.

Sauerbraten
(Pot Roast)

4 pounds beef (chuck, rump or round)
1 pint vinegar
Water
4 bay leaves
12 peppercorns
4 cloves
1 bunch carrots, cut in strips
6 onions, sliced
1 tablespoon sugar
12 gingersnaps
Salt and pepper

Wipe meat with damp cloth and then sprinkle thoroughly with salt and pepper. Place meat in an earthen dish and add vinegar and enough water to cover. Add the bay leaves, peppercorns and cloves, and let stand tightly covered for 5 days in a cool place. Put meat in a dutch oven and brown well on all sides. Add the carrots and onions and 1 cup of the spiced vinegar. Cover tightly and cook over low flame about 3 hours or until meat is tender. When meat is cooked, add the sugar and crumbled ginger snaps and cook for 10 minutes. This makes delicious gravy. If necessary, more of the spiced vinegar may be added.

Brisket of Beef with Sauerkraut and Dumplings

3 pounds brisket of beef
1½ quarts sauerkraut
1 onion, sliced
2 tablespoons shortening
Salt and pepper
Dumpling dough

Melt the shortening in a large pan and brown the onion. Then add the meat which has been well-seasoned with the salt and pepper. Add the sauerkraut and cover with boiling water. Cook slowly for 2 hours or until meat is tender. Make Dumplings No. 1 (see page 27). Cut the dough in squares and place on top of meat and sauerkraut. Cover the pan tightly and cook for 25 minutes. Serve immediately.

Weiner Schnitzel
(Breaded Veal Cutlet)

Cut 2 pounds of veal steak, ½ inch thick, in pieces for serving. Sprinkle with salt and pepper, dip in cracker or bread crumbs, then in beaten egg, then again in crumbs. Let stand a few minutes and fry on both sides. Sprinkle with lemon juice and garnish with a fried egg per portion.

DE MAD MIT DIKA BOKA

De mad mit dika boka
Hen hartsa we do woka.

GIRLS WITH FAT CHEEKS

The girls with fat cheeks
Have hearts like flint.

York Pot Roast, Spiced

5 pounds beef
1 onion, sliced
3 bay leaves
1 teaspoon whole peppers
Vinegar and water
Salt and pepper

Rub the meat thoroughly with the salt and pepper and put in an earthen dish. Add the onion, bay leaves and whole peppers. Take equal parts of vinegar and water and pour over the meat. Let stand in this liquid for 24 hours. Put meat in a roasting pan and sear well in a hot oven (400° F.). When well browned, add a little of the spiced vinegar. Cover pan tightly and cook slowly for 3½ hours or until meat is tender. Add more of the vinegar if necessary. When cooked, remove meat to a platter and thicken liquid with 1 tablespoon flour.

Potted Meat

Chop and pound to a paste any fragments of cooked ham, tongue, beef, poultry, game or fish. With ham use a quarter part of fat. Remove all gristle and skin and pound till free from any fibre and reduced to a paste. Season highly with salt, pepper, cayenne, and made mustard, and moisten with a little melted butter (except ham, which has fat enough).

Pack closely in small stone or earthen jars. Put jars in steamer and heat for one half hour. Then press the meat down again and cover with hot melted butter. This will keep some time and may be served in slices or used for sandwiches. Ham and tongue may be mixed with veal or chicken. Beef, game and fish are better alone.

Hamburger Steak

1 pound beef, ground
1 egg, well beaten
½ teaspoon salt
Dash pepper
1 onion, minced
¼ cup bread crumbs

Mix in order given and shape into round cakes. Fry in butter until nicely browned.

Speck und Beans
(Ham with Green String Beans)

3 pounds smoked ham
Water
1 quart green string beans
5 medium sized potatoes
Salt and pepper

Cover the piece of ham with cold water and set over a low flame to cook for three hours. Add water from time to time during cooking in order to have at least one quart of broth at all times. Wash and clean the string beans, break into small pieces and add to the ham. Continue cooking about 25 minutes. Pare and quarter the potatoes; add to the beans and ham and cook about 25 or 30 minutes, or until beans and potatoes are tender. About 15 minutes before serving, add salt and pepper to taste. Serve hot, providing vinegar for those who like the dish strongly flavored.

Pickled Pigs' Feet

4 pigs' feet
3 cups vinegar
1 onion
12 whole peppers
6 whole cloves
1 bay leaf
1 tablespoon salt

Split the pigs' feet, scrub thoroughly and cover with cold water. Add the vinegar and bring to the boiling point. Skim off the top. Add seasonings and boil slowly for 2 hours. Cool in liquid and serve cold.

Roast Pork

6 pounds of pork loin
Flour
Salt and pepper
2 onions, sliced thin
1 teaspoon ginger

Wipe meat with wet cloth and season well with salt and pepper and the ginger. Dredge with flour and place in roasting pan in a hot oven (400° F.) until meat is brown. Reduce the heat to moderate oven (350° F.) and roast for 3 hours. Add 1 cup hot water after the first hour and baste every 15 minutes. When roast is finished, remove to hot platter and to the liquid in the pan add 2 tablespoons flour, stirring until blended. Pour in 1½ cups of water and cook, stirring constantly until mixture is thick. Serve as a gravy.

Baked Spare Ribs and Sauerkraut

Spare ribs
Sauerkraut
2 cups flour
1 egg, beaten
1 teaspoon baking powder
1 cup milk

Cut spare ribs into portions and place in the bottom of a roasting pan. Add the sauerkraut, cover the pan and bake in a moderate oven (350° F.) for 1½ hours. Make dumplings by combining the flour, baking powder, milk and egg. Drop by spoonfuls on the sauerkraut. Cover pan tightly and finish baking in moderate oven (350° F.) for 30 minutes.

'S hot grad so grose *fisch* im se as noch raus gfange sin wære.
There are just as good fish in the sea as ever were caught.

Scrapple
(Ponhaws)

Separate one hog's head into halves. Take out the eyes and brains. Scrape and thoroughly clean the head. Put into a large kettle and cover with 4 or 5 quarts of cold water. Simmer gently for 2 to 3 hours, or until the meat falls from the bones. Skim off grease carefully from the surface; remove meat, chop fine and return to the liquor. Season with salt and pepper to taste and 1 teaspoon of powdered sage. Sift in granulated yellow corn meal, stirring constantly, until the mixture is thickened to the consistency of soft mush. Cook slowly for 1 hour, watching carefully as it scorches easily. When sufficiently cooked, pour into greased oblong tins and store in a cool place until ready to use. Cut in thin slices and fry in hot fat until crisp and brown.

Buckwheat Scrapple

Prepare meat as for "Scrapple" (see above), using one-half hog's head, the liver, heart and sweetbreads. When cooked, chop fine and weigh the meat. For every 3 pounds of meat, use 2 pounds of meal (2 parts yellow cornmeal and 1 part buckwheat flour), 2 teaspoons salt, ½ teaspoon pepper, 1 teaspoon sage, and 1 teaspoon mace. Cook slowly over low flame about 1 hour. Pour into pan and let stand until cold. Cut in slices and fry until golden brown.

Oatmeal Scrapple

3 pounds lean pork
1 large bone
1 pound oatmeal
5 teaspoons salt
1½ teaspoons pepper
5 teaspoons onion juice

Put pork and bone into a large kettle and cover with water and cook until meat is tender. Remove the bone and meat and put meat through a food chopper. Return meat to the liquid, bring to a boil and stir in the oatmeal, seasonings and onion juice. Cook slowly for 1 hour. Pour into oblong pans and set aside to cool. When cold, slice and fry as for "Scrapple" (see above).

Wær lebt fun *fische* un jage.
Muss f'rrissne gleder drage.
Who lives on hunting and fishing must wear torn clothes.

Dutch Sausage with Gravy
(Sausage Cakes)

1 pound pork sausage (loose)
1 teaspoon shortening
1 small onion, minced
1 cup bouillon
1 tablespoon flour

Mold the sausage into flat cakes and fry in the shortening. When brown, remove to hot platter to keep warm. Brown the onion in the hot fat, add the flour and stir until smooth. Add the bouillon and cook until thick. Pour over sausage cakes and serve.

Baked Ham

1 ham (10 pounds)
1 cup brown sugar
¼ cup flour
1 teaspoon dry mustard
¼ cup maple syrup
3 tablespoons water in which ham has been boiled
Whole cloves

Wash ham and cover with boiling water and let cook on top of stove for 4 hours. Let ham stand in liquid over night. Next day remove the fatty rind, make gashes across the surface of ham and stick in whole cloves. Make a paste of the sugar, flour and mustard by adding the syrup and water. Spread over ham and place in roasting pan. Bake uncovered in a hot oven (400° F.) for 45 minutes.

Filled Peppers with Meat

1½ pounds hamburger (half pork, half beef)
3 tablespoons uncooked rice
1 cup corn flakes
2 eggs, well beaten
½ teaspoon salt
6 green peppers
1 large can tomato soup

Mix the rice, meat, cornflakes, eggs and seasoning together. Cut tops off the peppers and soak in hot water for 5 minutes. Scoop out the seeds and fill with the meat mixture. Place in a large pan, add the tomato soup and let cook for 1 hour in a slow oven (300° F.).

Spaghetti and Meat Balls

2 tablespoons butter or other shortening
1 large onion
1 green pepper, sliced
1 red pepper, sliced
1 pound hamburger
1 can strained tomatoes
1 package spaghetti
Grated cheese
Pepper seeds
Salt and pepper

Chop the onion fine and add to the hamburger, season with salt and pepper, and shape into small balls. Melt the shortening and cook the sliced peppers about 5 minutes. Add the meat balls and brown. Add the tomatoes and cook about 10 minutes. Boil the spaghetti about 10 minutes in boiling salted water until tender. Drain and place on large platter. Pour meat and sauce over spaghetti and serve with the grated cheese and pepper seeds.

Stuffed Liver
(G'shtuptaful Lew'r)

1 Calf's liver
Bread Stuffing (see page 17)
3 strips salt pork
Flour to dredge
Salt and pepper

Wash the liver in cold salted water and dry well. Make an incision in the thickest part, using a sharp knife. Fill with bread stuffing. Season well with salt and pepper and dredge with flour. Place in roasting pan and place strips of pork on top. Add a little water and roast in a hot oven (450° F.) for 15 minutes. Reduce the heat to moderate oven (350° F.) and continue cooking for 45 minutes. Serve with cooked spinach and baked potatoes.

Meat and Cabbage
(Old German Recipe)

1 pound hamburger
1/3 cup uncooked rice
2 tablespoons butter or other shortening
1 onion, sliced fine
1 egg, well beaten
1 can tomato soup
Juice of 1 lemon
1 teaspoon sugar
1 teaspoon parsley, minced
½ cup celery, chopped
Salt and pepper
6 cabbage leaves

Season the hamburger well with salt and pepper and add the egg. Mix well. Mix in rice. To make sauce, melt the butter and add the onion and cook for several minutes. Combine tomato soup and an equal amount of water and add to onion. Add the parsley, celery, lemon juice, sugar, salt and pepper, and cook for 10 minutes. Wash the cabbage leaves and boil until tender. Put 2 tablespoons of meat mixture in each leaf and roll tightly. Secure each roll with a toothpick. Place in a saucepan and pour sauce over rolls. Cover pan tightly and cook slowly for 3 hours. Serve very hot.

Paprika Cream Schnitzel

1½ pounds veal steak
4 slices bacon, cut fine
2 tablespoons chopped onion
1 teaspoonful Hungarian paprika
1 cup sour cream
½ cup tomato sauce
Salt

Fry the bacon until done, then add the veal, which has been cut into portions and brown in the hot bacon fat. Add the onion and brown. Then season well with the paprika and salt. Stir in the sour cream and tomato sauce. Cover pan and cook about 20 minutes. Serve cutlets covered with the sauce.

Sauerkraut und Speck
(Sauerkraut with Pork)

3 pounds fresh pork
Water
1 quart sauerkraut
Salt and pepper

Wipe piece of pork with a damp cloth, place in large stewing pan and cover with cold water. Set over flame to cook slowly for one hour. Add the sauerkraut and more water if necessary and continue cooking for another hour or until meat has become thoroughly tender. Season with salt and pepper. Serve with mashed potatoes.

Liver Dumplings

1½ pounds liver
1 large onion, diced
1 tablespoon butter or other shortening
2 quarts bread crumbs
2 eggs, well beaten
½ cup flour
Salt and pepper

Put the liver through a meat chopper. (Beef liver may be used). Fry the onion in the shortening with the bread crumbs. Combine the liver and the eggs and mix well. Add the onion and bread crumbs. Season to taste. Stir in enough flour (using more than ½ cup if necessary) to make a batter stiff enough to drop from spoon. Drop from a tablespoon into a kettle of hot broth or soup and cover kettle tightly. Cook for 30 minutes. Shake pan frequently to prevent sticking.

Liver Cakes

1 pound liver (ground)
Sliced bacon
1 small onion, chopped fine
1 tablespoon flour
1 egg, well beaten
Salt and pepper

To the ground liver, add the egg, flour, onion, salt and pepper. Mix well. Shape into round cakes and around each cake wrap a slice of bacon, fastening each with a toothpick. Put on hot skillet and fry until well done.

Kettle Roast

5 pounds rump roast
¼ cup bacon drippings or shortening
Ginger, salt and pepper
2 bay leaves
5 whole cloves
1 small onion
1 cup water

Have roast tied so as to hold shape. Melt shortening in heavy iron skillet. Season the meat with the ginger, salt and pepper, and sear well on all sides. Add the bay leaves, cloves, onion and water, cover tightly, and let simmer about 4½ hours.

Pig's Knuckles with Sauerkraut and Dumplings

1 egg, well beaten
1 cup flour
1½ tablespoons butter, melted
½ cup water
½ teaspoon salt
Dash nutmeg
5 pig's knuckles
2½ pounds sauerkraut

Clean, scrape and wash thoroughly the pig's knuckles. Combine with the sauerkraut and cover with cold water. Cook slowly until the knuckles are tender. To the beaten egg, add the melted butter and water. Sift the flour, salt and nutmeg together and combine with egg mixture. Beat thoroughly. If necessary, add more flour to make batter stiff enough to drop from spoon. Twenty minutes before serving drop the batter by spoonfuls into the hot sauerkraut. Cover pot tightly and serve as soon as dumplings are cooked.

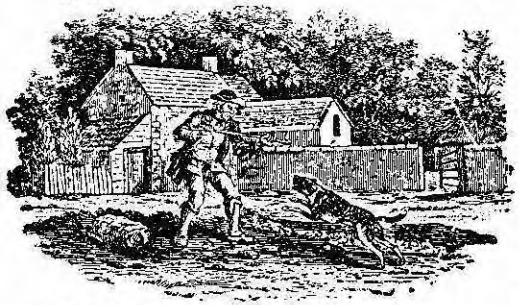
Kraut un Chops

1 quart sauerkraut
8 pork chops

Cover sauerkraut with water and allow to simmer for 45 minutes. Fry the chops until tender and golden brown. Add the sauerkraut and continue cooking until the kraut has absorbed the pork drippings and is brown. Serve with mashed potatoes.

Roast Leg of Lamb

Wipe the lamb with a clean, damp cloth. Season well with salt and pepper and dredge with flour. Place in roasting pan and add 2 tablespoons shortening. Bake in a very hot oven (450° F.) for 15 minutes. Reduce the heat to a moderate oven (350° F.) and finish baking, allowing 20 minutes per pound. After the first 15 minutes, add ½ cup hot water and 1 teaspoon Worcestershire sauce. Baste every half hour with this sauce, adding more water as necessary. When finished, remove lamb to hot platter. Add 4 tablespoons flour to fat in pan and mix well. Add 2 cups of water and bring to a boil, stirring constantly. Season with salt and pepper and serve with the lamb.



Hund as gautze beisse net.
A barking dog seldom bites.

Jellied Veal Loaf

3 pounds veal
1 large onion, chopped
2 stalks celery, chopped
1 tablespoon butter
Salt and pepper
1 tablespoon gelatin
½ cup cold water

Cut veal in pieces, add the onion, celery, butter and seasoning to taste. Cover with water and let cook slowly until meat is tender and liquid is reduced to about 2 cups. Soak gelatin in the cold water for 5 minutes. Grind the veal. Strain the stock and dissolve the gelatin in the hot stock. Add ground veal and mix well. Pour into loaf pans to jell.

Veal Loaf

3 pounds raw, lean veal, ground
¾ cup bread crumbs
1 egg, well beaten
1 tablespoon parsley, chopped
2 tablespoons butter or other shortening, melted
1 teaspoon salt
1/8 teaspoon pepper
1 tablespoon onion, chopped
1/8 teaspoon nutmeg
½ cup stock

Mix all the ingredients together and moisten with the stock. Pack into a greased loaf pan. Dot with butter or other shortening and bake in a moderate oven (350° F.) 1 hour. Serve hot or cold as desired.

Schnitzel Meat

1½ pounds veal steak, cut in cubes
2 tablespoons shortening
2 tablespoons flour
Juice from 1 pint can of tomatoes
2 carrots, diced
1 small onion, cut fine
Salt and pepper
Flour

Dredge the meat with flour and season with salt and pepper. Melt the shortening (bacon fat is preferable) and brown the meat in it. Remove meat from pan and stir in the flour and blend. Add the juice from the tomatoes and stir well until mixture thickens. Add the meat, carrots and onion. Cover pan closely and simmer for 45 minutes.

Kassler Ripschen and Sauerkraut

Use young pork loins which have been cured and smoked over a fire made of sawdust and hickory wood. Add sufficient water to keep meat from burning and cook over a low flame until half done. Add sauerkraut and continue cooking for ¾ of an hour.

RARE OLD RECIPES ON THE FINE ART OF CURING MEATS

To Cure Hams

100 pounds of ham (from corn-fed hogs)
3 ounces salt peter
1 pint fine salt (best quality)
½ pound brown sugar

Mix thoroughly the last three ingredients and rub over the hams and let stand for 24 hours. Then rub the meat with

2 pints fine salt
⅛ pound of black pepper

Let stand for 5 days and then rub meat again with fine salt. Set aside for 30 days. At the end of 30 days, hang the meat up and brush off the salt. Have hams smoked at a good smoke house, smoking them for 10 days with wood. When finished, rub entire hame with red pepper, wrap carefully in brown paper and then in muslin bags and hang up with the hock down. Hams prepared in this manner will keep indefinitely, and flavor and quality improve with time.

To Make Sausage

20 pounds home-dressed lean pork meat
10 pounds clear fat pork
2 teaspoons sugar
1 teaspoon ginger
½ pound fine salt (best quality)
2 tablespoons pepper
1 tablespoon sage (optional)

Cut meat into small pieces and add the seasonings. Put through a sausage cutter, grinding twice. Pack into sterilized jars and keep in a cool place. Use as wanted.

To Corn Beef

Fresh-killed beef
Water
1½ pounds fine salt (best quality)
½ pound brown sugar
½ ounce salt peter

Thoroughly scrub and clean a good oak barrel. Put as much good fresh-killed beef as desired to be corned in barrel and cover with cold water. Have the water two inches above the meat. Let stand for 48 hours. Drain off the water and measure before discarding. Measure the same amount of cold water (spring water if possible) and to every gallon of water used, add the above proportions of salt, sugar and salt peter. Boil for 15 minutes and then skim. When cold, pour over the beef. Place a heavy weight on meat to keep it under the brine. Store in a cool cellar.

To Pickle Cured Bacon

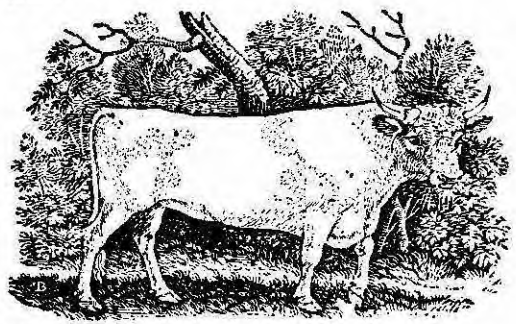
100 pounds sides of bacon (from fresh killed country hogs)
Lay the sides of bacon on a board and rub lightly with fine salt. Let stand for 48 hours.
8 pounds salt
3 pounds brown sugar
3 ounces saltpeter
4 gallons spring water

Mix the first three ingredients thoroughly and dissolve in the water. Bring to a boil and cook for 15 minutes. Skim and let cool. Place bacon in a clean oak barrel and pour the liquid over the meat. Place a heavy weight on bacon to keep it under the brine. Bacon prepared like this will keep about one year. Have sections of bacon smoked at smoke house as needed.

To Dry Beef

20 pounds of good fresh-killed beef (the rounds)
1 pint of fine salt
1 teaspoon salt peter
¼ pound brown sugar

Mix the last three ingredients well, rubbing out all the lumps. Divide the mixture into 3 equal portions. Place meat in a large bowl and rub thoroughly with one portion of the above mixture. Let stand 1 day. Follow same procedure on second and third days. Turn meat several times a day. Allow meat to remain in bowl for 7 more days, then hang in a warm place until meat stops dripping. When dripping has stopped, hang in a cool shed about six weeks to dry thoroughly. Wrap meat in clean muslin bags and keep in cool place. If in 6 months meat becomes too hard, soak it in cold water for 24 hours and wipe dry. Wrap again in muslin bags and hang in cool place.



D'r alt *bull* blærrt fært bis in di ewichkeit.
The old bull bellows on forever.

Duck un Kraut

Prepare a young duck for roasting. Place in a roasting pan and add 2 quarts of sauerkraut, 1 cup water, and 3 tablespoons granulated sugar. Cover and bake until a golden brown and duck is tender. Serve with creamy mashed potatoes.

Pheasants

Dry-pick pheasants, then singe and clean. When ready to cook, wash thoroughly by running water through them. Split through the middle of the breast, place on broiling rack, and sear on both sides to retain the juices. When seared, place in a roasting pan and season with salt and pepper and dredge with flour. Dot with 2 tablespoons butter, and add ½ cup water. Bake in a moderate oven (375° F.) about 1 hour, basting frequently with the sauce in pan.

Home Barbecued Chicken

2 broilers
1/3 cup cider vinegar
1 teaspoon Kitchen Bouquet
1 teaspoon Worcestershire sauce
½ teaspoon onion salt
¼ teaspoon garlic salt
½ teaspoon salt
⅛ teaspoon pepper
Dash paprika
1 tablespoon tomato paste
½ cup melted butter

Have broilers split down the back. Wash and clean thoroughly and then wipe dry. Grease the broiling pan and rack and heat. When hot, place chickens on rack under a very hot flame. Sear both sides, turning frequently. Reduce the heat to 400° F. and finish broiling. Make a sauce of the above ingredients and baste chickens several times with it during the broiling.

Chicken Pot Pie

1 large chicken (cut in portions)
4-5 large potatoes
3 large onions
Salt and pepper
Pie dough (see page 29)

Wash, clean and cut chicken into individual portions. Place a layer of chicken in the bottom of a large iron kettle and cover with thick slices of raw potato, then with slices of onion and salt and pepper. Roll dough out rather thick and cut in 2-inch squares and place on top of onion. Continue until kettle is filled having the top layer of pie dough. Add water to cover contents halfway. Cover kettle tightly and cook over a low flame until chicken is tender.

Hasen Kucka
(Rabbit Cake)

1 rabbit
Potato filling (see page 17)
½ cup broth (in which rabbit is cooked)
1½ tablespoons flour
Salt and pepper

Cook the rabbit until tender, separate meat from the bones and cut into small pieces. Butter a casserole and put a layer of the potato filling in the bottom, then a layer of meat; add 1 tablespoon of sauce (made by combining the flour and water), seasoning, and continue until dish is filled. Bake in a moderately hot oven (350° F.) until brown (about 25 minutes).

Fried Rabbit

After rabbit has been dressed and cut in pieces for frying, soak in salt water eight to ten hours. Remove from water, drain and roll in flour. Place in hot skillet containing lard or butter (about ¼ cup), cover and fry to a golden brown, turning frequently. Season with salt and pepper. To make gravy, remove the rabbit when finished to a hot platter and stir into the hot fat 1 tablespoon flour. Add 1 cup water and cook until mixture thickens.

Rabbit Pie

Cut the rabbit into two or three pieces, place in a saucepan and barely cover with water. Cover the pan and simmer until tender. Add salt to season when partially cooked. Drain and measure the liquid, remove the meat from the bones, keeping it in large pieces. Heat 3 tablespoons butter in a skillet, add 2 tablespoons finely chopped onion and 2 tablespoons minced parsley. Cook about 5 minutes, stirring constantly. Use 1½ tablespoons flour to each cup of liquid, and mix well in the skillet with the onion. Add the liquid and stir until mixture thickens. Add more salt if needed and a dash of tabasco. Mix well with rabbit meat and pour into a baking dish. Cover with pastry and bake in a moderate oven (350° F.) for 35 minutes.

Hasen Pfeffer

The rabbit meat should be placed in a jar and covered with equal parts of vinegar and water. Add one large sliced onion, salt and pepper to taste, cloves and bay leaves. Let the meat soak in this solution for two days—then remove the meat and brown in hot butter, turning it often. Gradually add some of the sauce in which the meat was pickled. Let simmer until meat is tender (about 30 minutes). Just before serving, stir 1 cup of thick sour cream into the sauce.

Koo,
Cow,
Kuh.

Glofer,
Piano,
Clavier.

Goul,
Horse,
Pferd.

Bawn,
Tree,
Baum.

Wotsh,
Watch,
Taschen-Uhr

Marshar,
Mortar,
Moërser.

Chestnut Stuffing for Poultry

1 quart chestnuts
1 pint bread crumbs
¼ cup shortening (butter, chicken fat or lard)
1 teaspoon salt
1 egg, well beaten
¼ cup chopped celery
2 teaspoons poultry seasoning

Make a gash in each chestnut, place in an iron skillet with 1 tablespoon of butter and shake over hot flame for a few minutes. Place in the oven for 10 minutes. Then remove the shell and skins. Cover the blanched chestnuts with boiling salt water and cook until tender. Strain and put through a ricer. Add the rest of the ingredients and mix well.

Potato Filling

2 cups hot mashed potatoes
1 tablespoon minced parsley
1 egg, well beaten
2 tablespoons butter, melted
1 onion, minced
1 teaspoon salt
½ teaspoon poultry seasoning
1 quart stale bread, cubed
½ cup celery, diced
Pinch of pepper

Mix together the potatoes and egg. Soak the bread in cold water and squeeze dry. Add to the potato mixture, stir in the other ingredients, and mix well. Use for stuffing fowl or meat.

Bread Stuffing

Soak 1 quart of bread in cold water and squeeze dry. Season with the following ingredients: 1 teaspoon salt, ⅛ teaspoon black pepper, ¼ teaspoon poultry seasoning, 1 teaspoon chopped parsley, ½ teaspoon onion, chopped fine (onions may be omitted if desired). Add 2 tablespoons melted fat and mix thoroughly. Beat 1 egg lightly and add to the above mixture. Add the heart, liver and gizzard of fowl, which have been partially cooked and chopped fine. Use for stuffing fowl.

Giblet Gravy

Wash thoroughly the liver, gizzard and heart and cover with water and cook until tender. Drain off the water and save. Chop the giblets fine. Pour off most of the fat in which the poultry has been cooked, leaving about 4 tablespoons of it in pan. Add 3 tablespoons of flour and blend well. Measure the giblet water adding enough water to make 3 cups. Pour slowly into the browned flour, stirring constantly until mixture thickens. Add giblets and cook for a few minutes. Season with salt and pepper and serve.

Roast Chicken

1 roasting chicken (about 4 to 5 pounds)
Bread filling (see page 17)
Salt and pepper
Butter
1 cup thick sour cream

Thoroughly clean and wash the chicken. Rub inside and out with salt and pepper which have been mixed together. Then rub the inside of the chicken generously with butter. Fill with "Bread Filling." Place in roasting pan in a hot oven (400° F.) roast about 2 hours, basting about every 15 minutes with spoonfuls of the sour cream. If a thicker gravy is desired, 1 tablespoon flour can be added to the liquid in pan after chicken is roasted.

Roast Turkey with Chestnut Filling

Dress and clean turkey and fill with "Chestnut Stuffing" (see page 17). Cream together ½ cup shortening and ¼ cup of flour and rub the legs, breast and wings. Place in roasting pan, cover tightly and place in a hot oven (400° F.) for 15 minutes. Season with salt. Reduce the heat to moderate (350° F.) and finish roasting for 3½ hours or until tender.

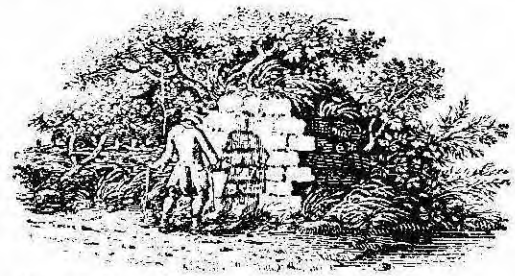
Stewed Chicken

Dress and prepare a five-pound chicken, cut in portions. Brown the chicken in butter, chicken fat or other shortening using about two tablespoons of fat. Season with salt and paprika and cook slowly in covered pot in a little boiling water until chicken is tender.

Fried Chicken

2 pounds spring chicken
¼ cup butter or chicken fat
Flour
Salt and pepper

Have chicken quartered, season well with salt and pepper, and dredge with flour. Melt the butter or chicken fat in frying pan and fry chicken until tender and brown, turning frequently being careful not to burn.



'R *færcht* sichfær seim egne schatte.
He's afraid of his own shadow.

To Make Beef Tea

1 pound prime lean beef
1 cup water
1 teaspoon salt

Put beef through a food grinder using a coarse knife. Place in top of double boiler and add the water. Simmer over a very low flame about 3½ hours. Add salt. Strain and keep liquid in a cool place. If too strong, it may be diluted with some boiling water to strength desired.

Corn Chowder

3 slices salt pork
1 large onion, sliced
4 large potatoes, sliced
2 cups water
6 large soda crackers soaked in
1 cup milk
2 cups corn
1 teaspoon salt
¼ teaspoon paprika

Cut the salt pork in cubes and brown. Add onion and cook until browned; add the potatoes and water and cook until potatoes are soft. When potatoes are cooked, stir in the crackers which have been soaked in the milk, corn, salt and paprika. Heat thoroughly and serve.

Corn Soup

1 dozen ears corn
4 eggs, hard cooked
½ cup butter
1 tablespoon flour
1 teaspoon minced parsley

Grate the corn off six ears. Cover these six cobs with cold water and bring to a boil cooking about ¾ hour. Cut the corn from the other six ears and combine with the grated corn. Mash the egg yolks and mix with the flour and butter. Slowly add the water in which the cobs have cooked and mix well. Add corn and the parsley and, if mixture is too thick, add enough milk to make of right consistency. Bring to a boiling point and cook for 5 minutes.

Falle is nix, abers ufschte.
It is easier to fall than to get up.

Pretzel Soup
(Shdreis'l Suppee)

Heat a bowl of milk for each person to be served. To each bowl of milk add a small piece of butter and serve. At the table each person should break up enough large soft or soda pretzels to fill the bowl. Butter thin pretzels may also be used.

Bean Soup

1½ pounds butt end of ham
1 pound soup beans
2 cups diced celery
½ cup chopped onion
1 can strained tomatoes
2 teaspoons minced parsley
½ cup diced potatoes
Salt and pepper

Soak beans over night in water to cover. In morning, drain off the water, add fresh water and cook until almost soft. Wash ham and cover with cold water and boil until tender. Skim fat from the broth and add the beans and other ingredients and cook until potatoes are soft. Serve at once.

Old-Fashioned Potato Soup

8 potatoes, cubed
1 quart milk
1 tablespoon butter
Salt and pepper
1 egg, well beaten
½ cup flour
¼ cup milk

Boil the potatoes until soft. Drain off all the water. Add the milk and heat thoroughly, season to taste. Work the butter into the flour and then add the egg and ¼ cup milk, using only enough milk to make mixture thin enough to drop into the hot milk. Drop by teaspoonfuls into the hot milk. Cover the saucepan and cook about 10 minutes. Serve at once.

German Vegetable Soup

1 large soup bone
1 pint tomatoes
1 pint lima beans
1 pint grated corn
2 cups chopped cabbage
1 large turnip, diced
1 carrot, diced
1 onion, sliced
1 teaspoon flour
½ cup milk
Salt and pepper
Cold water

Wash soup bone thoroughly and cover with cold water and allow it to boil for several hours. Skim off the fat and add the vegetables. Season to taste. Mix the flour with the milk and stir into soup. Cook for 1 hour and serve hot.

Split Pea Soup

1 cup split peas
1 ham bone
3 quarts water
1 tablespoon onion, minced
3 tablespoons butter
3 tablespoons flour
1 teaspoon salt
⅛ teaspoon pepper
2 cups milk

Wash and soak peas in water to cover, over night. In the morning drain off the water and cover with 3 quarts of fresh water. Add the ham bone and onion and cook until peas are soft. Rub through a sieve. Melt the butter and stir in the flour until well-blended and smooth. Add the salt, pepper and milk and cook, stirring constantly until the mixture thickens. Combine with the strained liquid and cook until rather thick. Serve hot.

Snapper Soup

3½ pounds veal knuckle
1 cup chicken fat or butter
3 or 4 quarts of beef broth
2 cups sherry wine
1 cup flour
Meat from 1 snapper turtle, cut in small pieces
2 carrots, diced
3 onions, chopped fine
2 stalks celery, chopped
¼ teaspoon thyme
½ teaspoon marjoram
1 bay leaf
3 whole cloves
3 slices lemon
Dash of tabasco
Salt and pepper
1 hard cooked egg, chopped
2 cups strained tomatoes

Have knuckles broken into 2-inch pieces. Place knuckles in a roasting pan and add the butter or chicken fat, onions, celery, carrots, thyme, marjoram, cloves, bay leaf, salt and pepper. Bake in a hot oven (400° F.) until brown. Remove from oven and add flour, mixing well and cook 30 minutes longer. Pour browned mixture into a large soup kettle, add the broth and tomatoes, and cook slowly for 3½ hours. Combine the snapper meat with 1 cup of sherry, some salt, the tabasco and lemon slices, and simmer for 10 minutes. Strain the soup and combine the two mixtures. Add the chopped egg and the balance of the sherry and serve immediately.

Noodles for Soup

2 eggs
½ teaspoon salt
Flour (about 1 cup)

Beat the eggs, add the salt and as much flour as can be worked into the eggs. Knead well, cover and let stand 30 minutes. Roll out thin and spread on cloth to dry. Cut in narrow strips.

Philadelphia Pepper Pot
(This is an old Berks County favorite, brought from the Quaker City many years ago)

2 pounds honeycomb tripe
2 pounds plain tripe
1 knuckle of veal
1 bunch pot herbs
4 medium-sized potatoes
1 large onion
1 bay leaf
Salt and cayenne pepper to taste
1 cup beef suet, chopped fine
2 cups flour
Water
Salt

Cook the tripe the day before using. Wash thoroughly, place in kettle and cover with water. Boil 8 hours. Remove the tripe. When cooled, cut into pieces about ½ inch square. The next day wash the veal knuckle, cover with 3 quarts of cold water and simmer about 3 hours, removing scum as it rises. Remove meat from bones and cut into small pieces. Strain the broth and return to kettle. Add the bay leaf and onion and simmer about 1 hour. Then add the potatoes, which have been cut in squares, and the pot herbs. Add the meat and tripe and season with salt and cayenne pepper (if desired). Make dumplings by combining the suet, flour, salt and enough water to permit rolling the dough into dumplings, about the size of marbles. Flour well to prevent sticking and drop into the hot soup. Cook about 10 minutes, add some chopped parsley and serve at once.

Chicken Noodle Soup

1 four-pound chicken, cut in pieces
3 quarts cold water
1 onion, sliced
1 carrot, sliced
1 bay leaf
1 teaspoon parsley

Wash and clean chicken carefully. Cover with the cold water. Add the vegetables and seasoning and let simmer for 3 hours or until chicken is tender. Skim off fat. Remove the chicken and add 2 cups of "Noodles" (see page 19) and cook 15 minutes.

Wannd dich ime busch ferlore hoscht, guk ame bam nuf.
When lost in the woods look up a tree.

Rivel Soup

2 cups flour
½ teaspoon salt
1 egg, well beaten
Chicken or beef broth
1 can crushed corn

Combine the flour, salt and beaten egg and mix together with the fingers until mixture is crumbly. Pour this mixture into the broth, add the corn and cook about 10 minutes. The rivels will look like boiled rice when cooked.

Oyster Stew

1 pint oysters and liquor
2 cups milk, scalded
1 tablespoon butter
Salt and pepper

Heat the oysters in their liquor about 5 minutes until the edges curl. Skim off the top. Combine oysters and liquor with the scalded milk, add the butter and the seasoning to taste. Serve immediately.

Clam Chowder

25 clams
½ cup boiling water
½ pound salt pork, chopped fine
6 potatoes, diced
4 onions, sliced
8 cups milk
3 tablespoons flour
2 tablespoons butter
1 teaspoon salt
½ teaspoon pepper

Scrub clam shells well to remove all sand. Lay in the bottom of a large kettle and cover with the boiling water. Cover the kettle and let steam about 15 minutes. Open the clams, saving all the liquor. Chop clams. Fry the pork about 5 minutes. Add the potatoes, onions and clam liquor, and cook about 15 minutes. Then add the clams and boil for 20 minutes. Melt the butter, add the flour and blend, stir in the milk and cook about 10 minutes. Add seasonings. Combine both mixtures and serve at once.

Brown Flour Soup
(Braune Mehlsuppe)

¼ cup butter
10 tablespoons flour
5 cups soup stock
Salt and pepper
Grated cheese

Melt the butter and stir in the flour, add the stock slowly to prevent lumping. When well-blended, add seasonings to taste. Cover pot and cook slowly for 2 hours. When serving, sprinkle each bowlful with grated cheese.

German Soup Balls

3 pounds soup meat
2 quarts water
4 eggs
1 cup flour
2 tablespoons butter
½ teaspoon salt
½ cup milk

Add the water to the soup meat, season to taste and cook slowly for several hours. A half hour before serving time, make soup balls as follows: combine the salt and flour and work in the butter. Beat the eggs and add to flour. Stir in the milk, using only enough to make batter thin enough to drop by spoon. Drop by spoonfuls into the boiling hot broth and cook for 10 minutes. Serve in hot soup at once.

Shupp Noodles

Noodles
¼ pound butter
3 eggs

Make noodles as in recipe "Noodles for Soup" (see page 19), cutting noodles much broader than for soup. Cook in boiling salted water about 10 minutes. Drain. Melt the butter and add the noodles and fry until light brown. Beat the eggs, adding seasoning to taste, and stir into the noodles. Cook until eggs are set. Serve at once.

German Noodle Ring
(with Cheese Sauce)

1 cup egg noodles
3 cups boiling salted water
3 tablespoons butter
3 tablespoons flour
½ teaspoon salt
½ teaspoon paprika
1½ cups milk
2 eggs, well beaten
1 package American Swiss Cheese (¼ or ½ pound)

Boil the noodles in the salted water and cook about 10 minutes until tender. Drain and put into a well-greased ring mold. Melt the butter, add the flour and blend. Stir in the milk and continue cooking, stirring constantly until mixture thickens. Add the seasoning and cheese cut in small pieces. Cook until cheese melts. Reserve ½ of the sauce to use later. To the remaining sauce, add the well-beaten eggs and mix well. Pour over the noodles. Set mold in pan containing hot water and bake in a moderate oven (350° F.) about 45 minutes. Unmold on large platter, pour over the remaining hot cheese sauce and fill center with any desired vegetable, such as peas and carrots, spinach or asparagus tips.

Creamed Spinach

¼ peck spinach
½ teaspoon salt
Dash pepper
⅛ teaspoon nutmeg
1 tablespoon butter
2 teaspoons flour
¾ cup milk

Pick over and wash spinach thoroughly. Add salt and cook until tender. Do not add water. Chop the spinach very fine. Melt the butter in a saucepan, add the flour and blend. Slowly add the milk and stir constantly until mixture thickens. Combine with the chopped spinach, add the pepper and nutmeg and serve.

Fried Eggplant

Wash eggplant well. Remove skin, and cut in very thin slices. Sprinkle with salt and pile slices on a plate. Cover with another plate and let stand about 30 minutes to draw out juices. Sprinkle with flour and fry slowly in a little shortening until golden brown and crisp. The slices of eggplant may be dipped in egg and cracker crumbs and fried in deep fat, if preferred.

Old-Fashioned String Beans and Bacon

1 can string beans and liquid, or an equal amount of fresh beans
2 medium potatoes (cut into ½ inch dice)
¼ pound bacon, diced
¼ teaspoon salt
1 small onion
1 cup water

Brown the bacon and combine with the other ingredients and cook about 30 minutes until potatoes are soft.

Cut (Schnitzel) Beans

1½ quarts string beans, cut in small pieces
2 tablespoons smoked bacon, diced
1 tablespoon shortening
3 large onions, sliced
4 medium-sized tomatoes, chopped
1 teaspoon salt
Dash red pepper
1 cup hot water

Fry the bacon until crisp and brown, add the other ingredients and simmer for 1 hour. Add the hot water and continue cooking 2 hours longer, adding more water if necessary.

Aw, ba, za,
De kots hukt im 'shna,
D'r 'shna gat wek,
De kots leit im drek.

Knabrus

Onions
Cabbage, cut fine
Salt and pepper
2 tablespoons butter

Butter a large cooking kettle well and fill with alternate layers of cabbage and sliced onions. Cover kettle and place over low flame and steam until vegetables are tender. Season with the salt and pepper and butter.

De mareicka stundt buit gult im mund.
The morning hours have gold in the mouth.

Dutch Slaw

Cabbage
1 egg
¼ cup vinegar
1 tablespoon sugar
1 teaspoon salt
Dash pepper

Shred cabbage rather fine. Put in sauce pan and sprinkle with salt. Cover pan and place over a low flame and steam until very tender. Beat the egg, add the sugar, salt, pepper and vinegar and pour over the steamed cabbage. Heat for 5 minutes. Serve at once.

Cabbage-Filled Peppers

6 sweet red peppers
½ head cabbage
½ tablespoon salt
2 cups vinegar
1 tablespoon whole yellow mustard seed

Remove stems and cut off the tops of the peppers and remove the seeds without breaking the shells. Cut cabbage fine as in slaw, and add to it the salt and mustard seeds. Mix thoroughly and place in peppers, pressing it in tightly. Place tops on pepper cases and fasten them down with toothpicks. Place them upright in stone jar and cover with cold vinegar. Place cover over jar and put away in cool place until ready to use. They may be kept for several months before using.

Squash

Take young, tender summer squash and boil whole without peeling. Use as little water as possible and cook until tender. Drain thoroughly, mash and set aside to dry out remaining moisture. Stir occasionally, then season with salt, butter, pepper and a little cream. If using old squash, remove peel, take out seeds and slice and season as above. Serve hot.

A, B, C,
The cat sits in the snow,
The snow melts away,
The cat lies in the mud.

Home Baked Beans

1 pint navy beans
¼ pound salt pork
1 teaspoon dry mustard
1½ teaspoons salt
1 tablespoon molasses
½ cup boiling water
1½ tablespoons sugar

Cover beans with cold water and soak over night. Change the water and cook at slightly below boiling point until skins burst. To test beans, take a few and expose them to cold air; if shells burst, they are sufficiently cooked. Drain off the water and add the salt pork which has been cut into strips. Put in bean pot, having some of the bacon on top. Mix the mustard, sugar, salt, and molasses together and add to the beans. Add the boiling water. Cover pot and bake in a slow oven (250° F.) about 6 hours, removing the cover during the last hour.

Lancaster County Lima Beans

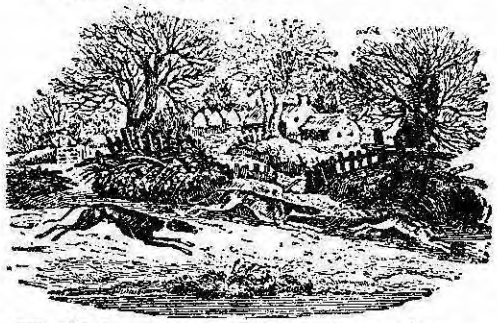
1 pound lima beans
4 or 5 potatoes, diced
2 cups milk
2 tablespoons butter

Boil the beans until nearly soft, then add the potatoes and continue cooking until both are soft. Drain off the water and add the milk and butter. Season to taste with salt and pepper and serve. This makes a very good dish and the cost is low.

Pepper Relish

16 sweet red peppers
16 sweet green peppers
10 small onions
1 quart sour vinegar
1½ cups sugar
2½ teaspoons salt

Chop the peppers and onions very fine and cover with boiling water and let stand for 5 minutes. Drain off the water and again cover with boiling water and let stand for 10 minutes. Place in a muslin bag and allow to drain over night. Combine the vinegar, salt and sugar and bring to a boil. Add pepper mixture and cook for 20 minutes. Pour into sterilized jars and seal.



Wu fil *hund* si nhot d'r has ken tschans.
A rabbit has no chance with many dogs.

Dandelion Salad

½ cup cream (scant)
2 eggs
1 tablespoon sugar
1 teaspoon salt
4 tablespoons vinegar
¼ cup butter
Paprika
Black pepper
4 thick slices bacon (cut in cubes)
Dandelion

Carefully wash and prepare the dandelion as you would lettuce. Roll in cloth and pat dry. Then put into a salad bowl and place in warm place. Cut bacon in small pieces, fry quickly and drop over the dandelion. Put the butter and cream into a skillet and melt over a slow fire. Beat eggs, add salt, pepper, sugar and vinegar and mix with slightly warm cream mixture. Pour into skillet and under increased heat, stir until dressing becomes thick like custard. Take off and pour piping hot over dandelion. Stir thoroughly. Never use dandelion after it has begun to flower, for then it is apt to be bitter.

Suet or Carrot Pudding

2 cups cooked and mashed carrots
1 cup chopped suet
1 cup molasses
1 egg
1 teaspoon baking soda, dissolved in
¼ cup hot water
2 tablespoons brown sugar
¼ teaspoon salt
Grated rind of ½ lemon
1 teaspoon allspice
1 teaspoon cinnamon
1 teaspoon cloves
1 teaspoon nutmeg
½ cup raisins
½ cup currants
½ cup citron, chopped
½ cup flour (or enough to stiffen batter)

Mix all the ingredients together, adding the dissolved baking soda last. Put into a buttered mold and steam for 3 hours.

Dandelion and Lettuce Salad

1 head lettuce
1 pint dandelion greens
4 small onions
½ green pepper
2 medium tomatoes
2 hard cooked eggs, sliced
⅓ pound Swiss cheese
Salt and pepper
3 tablespoons olive oil
4 tablespoons vinegar

Cut lettuce, dandelion, onions, pepper and cheese into small pieces. Add salt and black pepper. Mix well. Add the olive oil and vinegar. Mix thoroughly, then add the tomatoes cut in quarters, and the eggs. Mix lightly so tomatoes and eggs will not be mashed or broken.

Pennsylvania Pepper Cabbage
(Cole Slaw)

2 cups shredded cabbage
1 green or red pepper, cut fine
½ cup Hot Salad dressing (see page 23)
1 teaspoon salt

Mix the shredded cabbage, pepper and salt and let stand about 1 hour. Drain off all liquid. Pour the Hot Dressing over the cabbage and mix well. Serve at once.

Baked Stuffed Tomatoes

6 large tomatoes
1 cup bread crumbs
½ teaspoon salt
1 tablespoon minced onion
1 egg, well beaten
2 tablespoons melted butter
1 teaspoon minced parsley
Pepper

Remove the stem ends of tomatoes and cut out the centers. Fill with filling made of the rest of the ingredients. Place in a baking dish and bake in a moderately hot oven (350° F.) for 30 minutes.

Cup Cheese

Scald thick milk by placing it in a moderate oven (350° F.) For a few minutes; allow to remain long enough to bake the curds. Drain off the water, put curds in an earthern vessel and keep at a moderately warm temperature (about 75° F.). Each day for a week, add new baked curds. At the end of a week, pour the curds into a heated pan and let simmer very slowly; bring to a slow boil without any stirring. Add a pinch of salt, 1 teaspoon of baking soda dissolved in 1 cup of fresh sweet cream and ½ pound of butter. Stir the mixture; continue boiling for 15 minutes. Add 2 or 3 beaten eggs and pour mixture into small cheese cups.

Sauerkraut

1 quart sauerkraut
2 tablespoons shortening
1 onion, cut in small pieces
1 raw potato, grated
1 teaspoon caraway seeds

Melt the shortening and add the onion and cook until brown. Add the sauerkraut and cook for 8 minutes. Add the caraway seed and potato, cover with boiling water and cook for 30 minutes in an uncovered vessel over a slow fire. Cover the kettle and cook 30 minutes longer. Brown sugar or an apple may be added to give different flavor.

Dutch Cheese Spread

A dish famous in Berks County is made from the cheese as prepared in "Cheese Custard" (see page 42). Take a cup of the cheese or curd after it has been mashed through a fine sieve and put it in a bowl. Pour in slowly, sweet milk or cream—half and half is a good mixture—using the back of spoon to make it smooth. Work in sufficient milk and cream to bring it to the consistency of apple butter. Add salt and black pepper and spread on buttered bread. Serve with apple butter.

Cottage Cheese
(Helen's Smierkase)

Pour 1 quart of sour milk heated to lukewarm into a cheesecloth bag. Pour 1 quart warm water over this, and after this has drained through, repeat twice. Tie bag and let drip until the "whey is all." Serve with either sweet or sour cream and seasoning to taste.

Cheese Souffle

2 tablespoons butter
3 tablespoons flour
¾ cup milk
3 eggs, separated
1 cup grated cheese
½ teaspoon salt
Dash paprika

Melt the butter in a double boiler and stir in flour until well blended. Slowly add the milk and cook until thick. Add cheese and stir until it melts. Then add the beaten yolks of the eggs and seasonings and cook for 1 minute. Set aside to cool. When cold, add the stiffly beaten whites of eggs. Mix well and pour into a buttered baking dish. Set dish in pan half filled with hot water and bake in a moderate oven (350° F.) about 30 minutes. Serve at once.

Shartlesville Corn Pudding

6 ears of corn, grated
2 eggs, separated
4 tablespoons milk
¼ teaspoon salt
⅛ teaspoon pepper

Add the beaten yolks of eggs to the corn and mix thoroughly. Stir in the milk and seasonings. Add the stiffly beaten whites. Pour into a buttered baking dish, set dish in pan with hot water and bake in a moderate oven (350° F.) about 30 minutes.

Sha Maidel
Pretty Girl,
Schoenes Maedchen.

Oor,
Clock
Uhr

Hüchzig Ring,
Wedding Ring,
Hochzeit Ring

Ba ,
Leg,
Bein

Inshing,
Indian,
Indianer

Goldenrod Eggs

4 hard cooked eggs
2 cups White Sauce (see page 43)
Toast

Chop the whites of the eggs and add to the hot white sauce. Put yolks of eggs through a ricer. Pour sauce over the toast and garnish with the yolks. Serve at once.

Egg Croquettes

4 hard cooked eggs, chopped
1 tablespoon butter
1 tablespoon flour
¾ cup milk
½ teaspoon salt
Dash paprika

Melt the butter in a double boiler, add flour and stir until blended. Add milk and seasonings and cook until mixture is thick. Remove from fire and add the hard cooked eggs. Set aside to cool. When cold, shape into croquettes; roll in cracker crumbs and egg, and fry in deep hot fat.

Potato Sponge Bread

4 medium-sized potatoes
2 tablespoons sugar
1 tablespoon salt
1 cake yeast, dissolved in
½ cup lukewarm water
4 cups bread flour

Pare and boil the potatoes and while hot, mash finely and rub through a sieve or colander. Add the sugar, salt and dissolved yeast cake. Stir flour into the mixture, beating well. Add more flour to form soft dough. Turn onto a floured board and knead. Return to bowl, cover and let rise over night. In the morning, form into loaves, let rise until light and bake in a moderate oven (350° F.) 45 to 50 minutes.

Raw Potato Pancake

3 medium-sized raw potatoes
2 eggs, separated
1 teaspoon salt
1½ tablespoons flour
½ teaspoon baking powder

Grate the potatoes and add the beaten egg yolks. Stir in the flour, baking powder and salt and mix well. Fold in the stiffly beaten egg whites. Cook by spoonfuls in heavy skillet in hot fat. Serve with apple sauce.

Rinktum Ditty

1 tablespoon butter
1 small onion, minced
1 pound cheese, cut in small pieces
1 cup milk
1 tablespoon flour
1 cup tomato catsup
1 teaspoon dry mustard
1 tablespoon Worcestershire Sauce
½ teaspoon salt
¼ teaspoon paprika
1 egg, well beaten

Melt the butter in top of a double boiler, add the onion and cook until onion is soft. Stir in the flour and blend; then gradually add the milk and mix well. Add the cheese and cook until the cheese has melted. Mix together the catsup, mustard, Worcestershire sauce, salt and paprika; add to cheese sauce and cook for 5 minutes. Stir in the egg and cook one minute longer. Serve at once on toast or crackers.

"Hootsla" or Egg Bread

½ loaf of day old bread
½ cup butter
3 eggs, beaten until light
½ cup milk
Salt and pepper

Cut bread into cubes and brown in butter which has been melted. Beat the eggs and add the milk and salt and pepper to taste. Pour over bread and fry until brown. Serve at once.

Ham and Bacon Omelet

(Schnitzel Eierkuchen)

¼ pound bacon, chopped
¼ pound chipped ham
4 onions, sliced
4 eggs
4 tablespoons milk or cream
Salt and pepper

Fry bacon until crisp. Remove from pan and fry ham in the bacon drippings until soft. Remove ham and add to the bacon. Fry the onions in the drippings until soft and brown. Return bacon and ham to the frying pan and mix with onion. Beat the eggs, add the milk and seasonings and pour over mixture. Stir and cook for 3 minutes. Serve immediately on hot toast.

Polees
Policeman
Polizist

Deitsh'r
German
Deutscher

Shworts'r
Negro
Neger

Chinee
Chinaman
Chinese

Eirish'r
Irishman
Irlaender

Dutch Pot Pie

3 eggs
1 tablespoon shortening, melted
½ cup rich milk
½ cup cream
1 teaspoon soda
3 or 4 cups flour
½ teaspoon salt
Potatoes

Beat eggs, add milk, cream, soda, salt and melted shortening. Mix well. Gradually add flour until dough is stiff enough to roll. Roll on floured board and line a cooking kettle with the dough. Place a large piece of butter in bottom of kettle and add peeled and quartered potatoes alternately with small pieces of the dough. The top layer should be potatoes. Sprinkle with salt, pepper and minced parsley. Dot with butter. Add 1½ to 2 cups of water. Bake in a moderate oven (350° F.) about 3 hours.

Scalloped Sweet Potatoes and Apples

6 medium-sized sweet potatoes
½ cup brown sugar
1½ cups sliced apples
4 tablespoons butter
½ teaspoon salt
1 teaspoon mace

Boil sweet potatoes until tender. Slice in ¼-inch pieces. Butter a baking dish and put a layer of sweet potatoes in bottom, then a layer of apples. Sprinkle with sugar, salt and mace, and dot with butter. Repeat until dish is filled, having the top layer of apples. Bake in a moderate oven (350° F.) about 50 minutes.

Candied Sweet Potatoes

6 sweet potatoes
2 tablespoons butter
1½ cups brown sugar
1½ cups cold water
¼ teaspoon salt

Peel the potatoes and cut in slices ½ inch thick. Lay in an iron skillet and add the remaining ingredients. Cover and bake in a moderate oven (350° F.) for 40 minutes. Uncover and continue making for 30 minutes.

French Fried Potatoes

Pare and slice raw potatoes into long even pieces. Put in cold water for 1 hour. Drain and dry well. Fry in hot deep fat until brown and thoroughly cooked. Drain on unglazed paper and salt before serving.

Potato Balls

(Kartoffel Balle)

Peel Irish potatoes and cut in small balls. Place in cold water for 15 minutes. Drain off the water and cover with fresh water and cook about 12 minutes until tender. Drain, add butter, minced parsley and salt to taste. Serve at once.

Kartoffel Kloesse

(Potato Croquettes)

9 medium-sized potatoes
3 eggs, well beaten
1 cup flour
⅔ cup bread crumbs
½ teaspoon nutmeg
1 teaspoon salt
½ pound butter
½ cup bread crumbs
1 teaspoon chopped onion

Boil the potatoes in their jackets until soft, remove the skins and put potatoes through a ricer. Spread on a towel for a few minutes to remove moisture, then put them in a bowl and add the salt. Add the eggs, flour, ⅔ cup bread crumbs and nutmeg. Mix thoroughly. Form mixture into dry balls (if mixture is too moist, add more bread crumbs). Drop the balls into boiling salted water. When balls come to the surface, allow them to boil for 3 minutes. Remove one from liquid and cut open; if center is dry, they are sufficiently cooked. Remove balls from liquid and pour over them a dressing made as follows: Brown the butter in a skillet, add the ½ cup bread crumbs and onion and cook for several minutes.

Dutch Stewed Potatoes

2 cups diced raw potatoes
1 tablespoon butter or other shortening
½ teaspoon salt
Dash pepper
1 teaspoon minced parsley
1 onion, sliced
2 teaspoons flour

Melt the shortening and cook onion in it about 5 minutes. Add the salt, pepper, parsley and potatoes and cover with boiling water and cook until tender. Thicken the potatoes with the flour which has been mixed with a little cold water.

Wammer mol dehem abgschtært hot fer ærgets hi ge un mer hot ebbes fergesse, soll mer net zurikge fers hole, oder mer hot ken glik.

It is unlucky to turn back for anything after you have set out.

Baked Stuffed Potatoes

3 large potatoes
1 tablespoon butter
1 tablespoon cream or milk
½ teaspoon salt
⅛ teaspoon pepper
1 egg white, beaten stiff

Bake large potatoes in a hot oven (450° F.) about 40 minutes or until soft. Remove from oven and cut in half lengthwise and scoop out inside. Mash, adding the butter, salt, pepper and cream. Mix well. Fold in the stiffly beaten egg white and blend. Refill potato shells, return to the oven to brown about 10 minutes in a hot oven (450° F.).

Baked Potatoes

Scrub and rinse the potatoes and place them on a rack in a hot oven (440° F.) for about 40 minutes. Cut 2 gashes across the top to permit the steam to escape. Serve with butter and paprika.

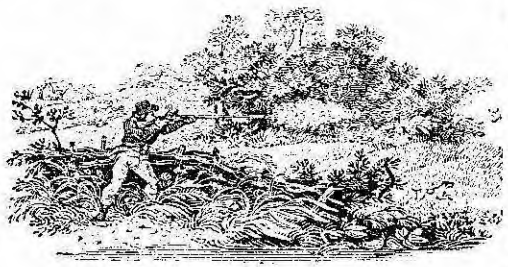
Boiled Potatoes

Select 6 potatoes of uniform size and scrub well. Place in a stew pan and cover with boiling water seasoned with 1 teaspoon salt. Boil from 20 to 30 minutes until tender. Drain, keep uncovered and serve hot.

Mashed Potatoes

6 boiled potatoes
3 tablespoons butter
⅓ cup hot milk
1 teaspoon salt
Few grains pepper

Boil potatoes (see above), allowing an additional 20 minutes before dinner. Peel potatoes and rub through a ricer, add butter, milk, salt and pepper. Beat with a fork until creamy and very light. Serve hot on a hot dish.



Der erscht schuss wu mer aus re neie flint schist macht nix dod.

The first shot from a new gun will not kill.

Potato Salad

8 boiled potatoes
1 stalk celery, diced
2 hard cooked eggs, sliced
1 onion minced
1 tablespoon minced parsley
2 eggs, well beaten
1 cup sugar
½ cup vinegar, diluted with
½ cup cold water
¼ teaspoon dry mustard
½ teaspoon salt
¼ teaspoon pepper
4 slices bacon, diced

Boil potatoes in their jackets. When soft, peel and dice. Add the celery, sliced hard cooked eggs and onion. Fry bacon in skillet until crisp and brown. Beat the eggs, add the sugar, spices and vinegar and water. Mix well. Pour egg mixture into the hot bacon and fat and stir until mixture thickens (about 10 minutes). Pour over the potato mixture and mix lighlty. Let stand in cold place several hours before serving.

Hashed Brown Potatoes

1 pound salt pork, diced
2 cups cold boiled potatoes
⅛ teaspoon pepper
Salt

Fry salt pork until there is about ⅓ cup of fat. Remove the pork scraps and mix the fat with the potatoes, salt and pepper. Fry for 3 minutes stirring constantly. Brown. Fold like an omelet and serve at once.

Scalloped Potatoes

6 raw potatoes, sliced thin
1 cup milk
Bread crumbs
Butter
Salt and pepper

Put a layer of sliced potatoes in a buttered baking dish, sprinkle with salt, pepper and bread crumbs. Dot with bits of butter. Repeat until dish is filled. Pour on the milk and bake in a moderate oven (350° F.) about 1½ hours.

Berks County Potato Dumplings

6 raw potatoes
10 slices bread
1 onion, grated
2 eggs, well beaten
1 teaspoon minced parsley
Salt and pepper

Grate the potatoes. Soak bread in cold water and squeeze out as much of the water as possible. Mix together the bread, salt, pepper, grated onion and parsley. Add the grated potatoes and eggs, and mix well. Form into balls, roll in flour gently, drop into boiling salted water, and cook in a covered pot for 15 minutes. These dumplings are excellent with sauerkraut, stewed chicken or meat.

Dutch Pancake

3 eggs, well beaten
½ cup flour
½ teaspoon salt
½ cup milk

Beat the eggs thoroughly and add the flour and salt. Continue to beat and add the milk while beating. Pour into a well-buttered pan and bake for 25 minutes. Serve with powdered sugar and lemon juice.

Peach Fritters
(Parshing Ponakucka)

½ cup sugar
2 eggs, well beaten
⅓ cup butter
2 cups flour
3 teaspoons baking powder
½ teaspoon salt
1 cup milk
½ teaspoon lemon juice
½ teaspoon vanilla
1½ cups chopped peaches (fresh or canned)
Whipped cream

Cream the butter and sugar, and add the eggs and beat thoroughly. Sift the dry ingredients together and add alternately with the milk. Fold in the peaches, lemon juice and vanilla. Drop by teaspoonfuls into hot fat and fry until golden brown. Serve with whipped cream or sprinkle with powdered sugar.

Apple Fritters
(Ob'l Puffers)

1 cup flour
1½ teaspoons baking powder
3 tablespoons powdered sugar
¼ teaspoon salt
⅓ cup milk
1 egg, well beaten
2 medium-sized sour apples (sliced thin)

Sift the dry ingredients into a bowl. Beat the egg and add the milk and stir into the dry ingredients. Mix well. Add the sliced apples. Drop batter by spoonfuls into hot fat and fry.

Oyster Corn Fritters
(Welshkorn Eishtar-Puffers)

2 cups corn pulp
2 tablespoons flour
2 eggs, separated
½ teaspoon salt
¼ teaspoon pepper

Canned or fresh corn may be used. To the corn pulp add the beaten egg yolks, flour and seasoning. Add the stiffly beaten egg whites and blend. Drop by spoonfuls size of oyster on a hot buttered frying pan and brown.

Cornmeal Mush

1 cup cornmeal
2 quarts boiling water
1 teaspoon salt

Moisten cornmeal with enough cold water to make a paste. Stir paste into boiling salted water, beating thoroughly. Let cook over slow fire, stirring constantly about 10 minutes. Pour into a double boiler and cook slowly for 1 hour.

Fried Mush

Pour hot cornmeal mush into a well-oiled, narrow baking pan and let stand until cold and solid. Cut in thick slices, dip in flour, and fry on both sides on a well-buttered hot griddle until nicely browned.

Rye Cakes

3 cups rye meal
1 teaspoon soda
1 teaspoon salt
⅓ cup molasses
1½ cups sour milk
2 eggs

Sift the dry ingredients into a bowl and gradually stir in the milk. Add the beaten eggs and molasses and mix well. Drop by spoonfuls into hot fat and fry until brown. Drain on brown paper.

Dumplings No. 1

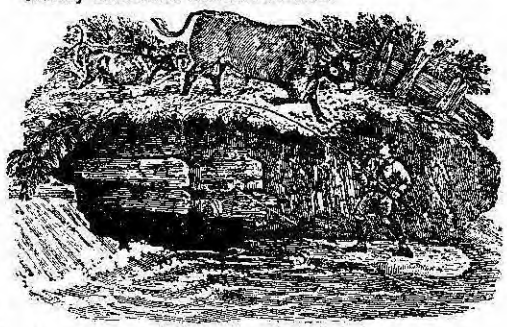
2 cups flour
1 tablespoon butter
1¼ teaspoon baking powder
¾ teaspoon salt
Milk

Sift the flour, baking powder and salt into a bowl. Add the butter and work in with pastry blender or finger tips. Add sufficient milk to make a stiff batter. Turn out on a well-floured board and roll about ½ inch thick. Cut in small squares and drop in hot liquid and cook for 20 or 25 minutes. Cooking utensil must always have a tight fitting cover or else dumplings will be heavy.

Dumplings No. 2

2 cups flour
1 teaspoonful salt
4 teaspoonfuls baking powder
¼ teaspoon pepper
1 egg
3 tablespoons melted shortening
Milk

Sift together the dry ingredients. Add well-beaten egg, the melted shortening, and enough milk to make fairly moist, stiff batter. Drop by spoonfuls into boiling liquid. Cover very closely and cook for 18 minutes.



Wammer flucht iberm fische fangt mer nix.

If you swear while fishing, you will not catch any fish.

Corn Bread

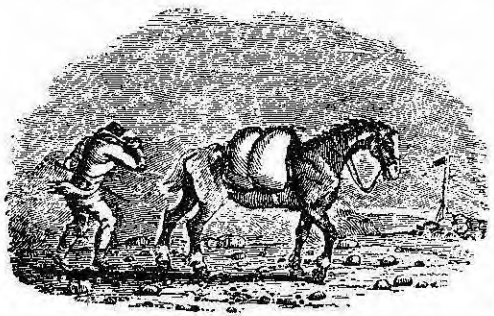
1 cup white or yellow cornmeal
4 tablespoons sugar
1 teaspoon salt
1 egg, well beaten
1 cup skimmed milk
1 cup flour
4 teaspoons baking powder
2 tablespoons melted shortening

Add the sugar and salt to the cornmeal. Beat the egg well and pour into the milk; stir this mixture into the meal, beating thoroughly. Sift the flour and baking powder into the meal, add the melted shortening and beat hard. Pour the mixture into a greased pan and bake in a hot oven (400° F.) until brown. To make a thin crisp Johnny Cake, use an oblong pan and spread batter thinly. For a soft loaf, spread batter thickly.

German Strickle Sheets

2 cups sugar
4 eggs, well beaten
4 tablespoons butter
1 yeast cake, dissolved in
½ cup lukewarm water
4 cups milk
1 teaspoon salt
Flour

Scald milk and add the eggs and butter. When cool, add the dissolved yeast, salt, sugar and enough flour to form a thin batter. Beat all together about 7 minutes, cover well and set bowl containing mixture in warm place for seven or eight hours. After time has elapsed, add enough flour to make a soft dough, knead lightly and set to rise again. When well-raised, roll dough to one inch thickness and cut in biscuit shapes. Allow to rise a second time. Before placing in oven, spread with the following mixture: Mix 2 cups sugar with 4 tablespoons flour and add ½ cup butter and cream well, add 4 tablespoons boiling water and beat mixture into a sauce. Bake in a moderately hot oven (400° F.) about 20 minutes.



Schlecht *gfare* is besser as gut gelofe.
A bad ride is better than walking.

German Bread

½ cup butter
¾ cup sugar
1 yeast cake, dissolved in
¼ cup lukewarm water
1 cup milk, scalded
2 eggs, well beaten
2½ to 3 cups bread flour
1¼ cups soft bread crumbs
3 tablespoons light brown sugar
1 teaspoon cinnamon
¼ teaspoon salt
2 tablespoons butter, melted

Cream together the butter and sugar, add the scalded milk and mix thoroughly. When lukewarm, stir in the dissolved yeast, eggs and flour (using more flour if necessary to make a stiff batter). Beat mixture thoroughly, cover and let rise in a warm place about 1½ hours or until double in bulk. When light, beat again thoroughly. Grease deep pie pan and sprinkle lightly with flour. With a spoon, fill the pie pans with the dough. Sprinkle top of cakes with the following mixture: combine the soft bread crumbs with the melted butter, sugar, salt and cinnamon and mix well. Let cakes rise about 20 minutes and bake in a moderate oven (400° F.) about 20 minutes.

Hot Biscuits

6 cups flour
4 teaspoons baking powder
1 teaspoon salt
2 cups sour cream

Sift flour, salt and baking powder. Gradually add the cream, working as little as possible. Turn out on floured board and press out with the hands. Do not roll. Cut with biscuit cutter and bake in a hot oven (400° F.) about 10 minutes.

Raisin Bread

1 medium-sized potato
1 quart water
1 cake yeast
1 cup lukewarm water
2 teaspoons cinnamon
½ teaspoon cloves
1 cup sugar
1 pound seedless raisins
1 tablespoon butter
Flour

Pare and boil the potato in the quart of water, mash and mix sufficient flour with the water to form a smooth batter. Dissolve the yeast in 1 cup of lukewarm water and combine with the batter. Cover and set in a warm place and let rise for 4 hours. Add the rest of the ingredients and knead, adding flour as needed. Be careful not to get dough too stiff. Let stand for 2 hours, then form into loaves, place in bread pans and let rise until light. Bake in a moderately hot oven (400° F.) for 30 to 40 minutes.

Pie Crust

3 cups flour
1 cup lard or other shortening
½ teaspoon salt
Ice water

Add salt to the flour, then rub flour and shortening together, using hands or a pastry blender. Add enough cold water to make a dry paste. Roll out and fit in pie pan. Don't stretch pastry when fitting into pan, as this will cause shrinkage in finished product.

Schnitz Pie

1 pound dried sour schnitz*
1 orange (rind and juice)
2 tablespoons cinnamon
2 cups sugar
1 quart cold water
Pie crust (see page 29)

Put the schnitz and the water into a saucepan and cook to a soft pulp. Add cinnamon, sugar, orange juice and orange rind, and mix well together. Stand aside to cool. Line a pie pan with pastry, fill with the schnitz, and cover top with pastry. Bake in a hot oven (450° F.) for 10 minutes. Reduce the heat to moderate (350° F.) and continue baking for 30 minutes.

* Note—"Schnitz" is the Berks County Dutch name for one-fourth of an apple.

Mince Meat

(A Christmas and Thanksgiving necessity)

4 pounds sugar
4 boiled calves' tongues
2½ pounds suet
2 pounds raisins
2 pounds currants
½ pound citron, cut fine
½ pound candied orange peel, cut fine
6 pounds chopped apples
1 tablespoon cloves
1 tablespoon cinnamon
1 tablespoon allspice
2 nutmegs, grated
½ pound almonds, chopped fine
1 tablespoon salt
Rind and juice of 4 oranges
Rind and juice of 4 lemons
½ pound candied lemon peel, cut fine
1 quart brandy
2 quarts whiskey

Chop the calves' tongues very fine, add sugar, raisins, currants and citron. Mix all together. Chop apples fine (do not mash) and add to calves' tongues. Add spices and suet, remaining fruit, almonds and salt, and mix thoroughly. Pour over this the fruit juices and rind, the brandy and whiskey. Put mixture into a crock with a lid. Place a cloth over the top of the crock and put on lid. Put in cool place for 3 weeks. Then add more salt and spices if needed. Let stand at least 4 weeks before using. When using as filling for pies, always bake between two crusts.

Raisin Pie

(Rosina Pie, sometimes called "Funeral Pie")

1 cup seeded raisins
2 cups water
1½ cups sugar
4 tablespoons flour
1 egg, well beaten
Juice of 1 lemon
2 tablespoons grated lemon rind
¼ teaspoon salt
Pie crust (see page 29)

Wash raisins and soak in cold water for 3 hours. Drain. Combine the 2 cups of water, the raisins, sugar and flour which have been mixed together, salt, lemon juice and rind, and the egg. Mix thoroughly and cook over hot water for 15 minutes, stirring occasionally. Cool. Pour into pastry-lined pie pan. Cover with narrow strips of dough, criss-crossed. Bake in a hot oven (450° F.) for 10 minutes. Reduce heat to moderate oven (350° F.) and bake 30 minutes.

Fried Pies

2 cups flour
1 teaspoon salt
½ cup shortening
⅓ cup cold water
Stewed fruit

Sift the flour and salt together, cut in the shortening and mix with hands. Add water. Roll out about ⅛ inch thick on a floured board. Cut with a large cookie cutter about 4 inches in diameter. In each round, place 1½ tablespoons sweetened mashed fruit (dried apricots, peaches, prunes or thick apple sauce). Moisten edges with cold water, fold to make semi-circle and press edges together with a fork. Fry in deep fat.

D'r *schaffmann* is sei lu wært.
The laborer is worthy of his hire.

Lemon Pie

2 cups boiling water
2 tablespoons cornstarch
1 cup sugar
Rind of ½ lemon
Juice of 1 lemon
2 eggs
1 tablespoon butter
Pastry (see page 29)

Mix the cornstarch and sugar together and slowly add the boiling water, stirring constantly. Cook until mixture thickens. Remove from the fire and add the beaten egg yolks and butter, lemon rind and juice. Cook about 1 minute. Line one large deep pie pan with pastry, prick the bottom with a fork and bake in a hot oven (450° F.) for 20 minutes. Remove from fire and fill with the cooled lemon filling. Make a meringue of the whites, adding about 3 tablespoons powdered sugar to the stiffly beaten whites. Cover pie and return to the oven, reduce heat to moderately slow (325° F.) and brown the meringue.

Thanksgiving Butterscotch Pie

1 cup brown sugar
2 tablespoons butter
1 tablespoon flour
1 egg
1 cup milk
1 teaspoon vanilla
¼ teaspoon salt
Pie pastry (see page 29)

Boil the sugar and butter together until soft. Beat the egg yolk well and add it to the flour, then add the milk. Beat this until very smooth. Combine with the sugar mixture and cook until the mixture thickens. Remove from fire and add salt and flavoring. Pour into a pastry-lined pan and cover with a meringue made by beating the white of the egg stiff and adding 1 teaspoon sugar. Bake in a hot oven (450° F.) for 10 minutes; reduce the heat to moderate (350° F.) and bake 30 minutes.

Uf Kærfreidak soll mer 's erscht mol im jor fische ge, no beise di fisch 's ganz jor.
You will have good luck in fishing all year if you fish the first time in the year on Good Friday.

Delicious Cocoanut Custard Pie

3 egg yolks
2 cups sugar
1 quart milk
4 tablespoons flour
1 teaspoon vanilla
1 whole cocoanut, grated
3 egg whites, beaten
Pie pastry (see page 29)

To the beaten egg yolks, add the sugar and milk, and cook all together. Add the flour which has been mixed with a little cold water and cook until mixture thickens. Add vanilla and let mixture cool. Mix half of the cocoanut with the custard filling and pour into baked pie shells (see Lemon Pie, page 30). Beat the whites of eggs until stiff and frothy, add 3 tablespoons sugar and spread on top of pies, sprinkle with remaining cocoanut. Brown in a moderately slow oven (325° F.) about 10 minutes. This recipe will make 2 medium-sized pies.

Apple Pot Pie

6 baking apples
¼ pound lard
4 cups flour
¼ teaspoon salt
1 teaspoon cinnamon
⅛ pound butter
Water

Make a dough of the lard, flour and salt, adding enough water to moisten and hold together. Roll out like pie dough and cut into 2-inch squares. Wash and peel apples and cut into eighths. Put alternate layers of apples and dough into kettle, sprinkling each layer of apples generously with sugar and adding a little cinnamon. Have top layer of dough, dot with butter and fill kettle half full of water, cover and cook over a low flame until apples are soft. Serve with milk or cream.

Berks County Potato Custard Pie

1 medium-sized potato
2 tablespoons butter
¾ cup sugar
2 egg yolks
2 egg whites
Juice and grated rind of ½ lemon
½ cup milk
Pie pastry (see page 29)

Boil the potato and mash fine. Add the butter and sugar and stir to a creamy consistency. Let this mixture cool and then add the beaten egg yolks, the milk, lemon juice and rind. Mix together well and then fold in the stiffly beaten egg whites. Pour into a pie pan lined with crust and bake in a moderately hot oven (400° F.) about 25 minutes.

Lemon Sponge

2 eggs, separated
1 cup sugar
1 cup milk
3 tablespoons flour
Juice and rind of 1 lemon
1 tablespoon butter, melted
Pinch salt

Mix the sugar and flour together and add the lemon juice and rind, slightly beaten egg yolks, butter and salt. Stir in the milk and mix well. Beat the whites until stiff and fold into the first mixture. Pour into custard cups. Set cups in pan with hot water and bake in a moderate oven (350° F.) about 40 minutes. The sponge may also be baked in pie shell.

Raisin Crumb Pie

(For 2 pies)

1 pound seeded raisins
1½ cups cold water
3 cups sugar
2 cups flour
¼ cup shortening
1 cup milk
2 eggs, well beaten
2 teaspoons baking powder
Rich pastry

Wash and clean raisins and add the cold water and 1½ cups of sugar. Cook until raisins are tender and plump. Set aside to cool. Mix the flour, 1½ cups of sugar and the shortening, crumbling well with the finger tips. Take out one cup of these crumbs and set aside. To the remaining crumb mixture add the eggs and milk, and mix well. Stir in the baking powder. Line two large pie pans with rich pastry (see page 29), and fill with cooked raisins, pour over this the batter and sprinkle the top with the cup of reserved crumbs. Bake in a hot oven (440° F.) for 10 minutes, reduce heat to moderate oven (350° F.) and finish baking about 35 minutes.

Dutch Apple Tart

Pie pastry (see page 29)
5 apples
1 tablespoon flour
1 cup sugar
¼ teaspoon nutmeg
2 teaspoons butter

Line a deep dish with pastry. Sprinkle the flour and ¼ cup of the sugar on bottom of the crust. Peel and quarter the apples and place cut side down. Cover with the balance of the sugar, dot with the butter and sprinkle with the nutmeg. Bake in a moderate oven (350° F.) about 35 minutes or until apples are baked and rich syrup has formed.

Pumpkin Pie

2 cups cooked pumpkin
4 eggs
1 cup sugar
½ teaspoon cinnamon
1 tablespoon cornstarch
1 teaspoon of whiskey
¼ cup butter
⅓ cup cream
Pie pastry (see page 29)

Take a large pumpkin, wash, cut in half and place, cut side down, in pan in warm oven. Roast until soft, but not mushy. Scrape out the flesh of the pumpkin with a spoon or fork. Place into colander and let drain over night in a cool place. The next morning, put 2 cups of the pumpkin in a bowl and whip thoroughly with a fork until all lumps disappear, but avoid mashing. Drain out as much liquid as possible, because the pumpkin should be dry. Add the sugar, yolks of eggs, cinnamon and beat for 5 minutes. Quickly add the cream, the whiskey and the butter, and mix well. Sprinkle the cornstarch over the stiffly beaten whites of eggs and add to the first mixture. Pour into a pan about 2½ inches deep which has been lined with pie pastry, and bake for 1 hour in a moderately hot oven (375° F.). Allow pie to become cold before using.

Country Molasses Pie

¾ cup flour
½ cup sugar
1 tablespoon butter
¼ cup baking molasses
¼ cup boiling water
¼ teaspoon baking soda
Pie pastry (see page 29)

Mix the first 3 ingredients together, using the hands, and pinching mixture until very fine. Add the water to the molasses and soda and beat until this is foamy and rises. Pour this into a pie pan lined with pastry (a deep pan is preferable) and taking a spoon, mix the above crumbs well into the molasses filling. Bake in a moderate oven (325° F.) for 30 minutes.

Butterscotch Pie

1 cup brown sugar
¼ cup water
¼ cup butter
3 eggs, well beaten
2 cups milk
3 tablespoons flour
1 teaspoon vanilla
1 baked pie shell

Cook the sugar and water until it will spin a thread. Add butter, beat the eggs and stir in the flour which has been mixed with ½ cup of the milk. Add balance of milk and vanilla. Pour into the hot syrup and cook until mixture is thick. Pour into a baked pie shell and set aside to cool. When ready to serve, cover with whipped cream.

Sand Tarts

(Real Old German Style)

2½ cups sugar
2 cups butter
2 eggs, well beaten
White of 1 egg
4 cups flour
Pecan nut meats

Cream the butter and sugar together. Slowly add the flour, working it in well. Add the well-beaten eggs and mix thoroughly. Chill over night. Roll out thin on lightly floured board; brush cookies with the egg white which has been slightly beaten, sprinkle with sugar and a little cinnamon and press ½ pecan into center of cookie. Bake in a moderate oven (350° F.) about 10 minutes.

Moravian Sand Tarts

2 cups butter
2½ cups powdered sugar
5 eggs
4 cups flour
1 teaspoon baking soda
Pecan nut meats

Cream the butter and sugar together and add one egg at a time, beating well after each addition. Sift the flour and soda together and mix with other ingredients. Chill in ice box over night. Roll out thin on floured board, cut into round shapes, and press half a pecan nut meat into center of sand tart. Bake in a moderate oven (350° F.) about 10 minutes.

Moravian Scotch Cakes

1½ cups butter
½ cup granulated sugar
4 cups flour
2 teaspoons caraway seeds

Mix the flour, caraway seeds and sugar together. Work in the butter with the finger tips until well blended. Roll out about ⅓ inch thick on floured board. Cut in small squares. Bake on a greased cookie sheet in a slow oven (325° F.) about 15 minutes. When cold, cover with boiled icing and sprinkle with colored sugar.

Black Walnut Cookies

2 cups brown sugar
4 eggs, well beaten
½ cup flour
½ teaspoon salt
½ teaspoon baking powder
1 pound black walnut meats, chopped

Combine the sugar and eggs and mix well. Sift the dry ingredients and add to first mixture. Stir in the nuts. Drop by teaspoonfuls on a greased cookie sheet and bake in a moderate oven (375° F.) about 12 minutes.

Fastnacht Kucka

(Molasses or Honey Doughnuts)

6 tablespoons molasses or honey
1½ quarts milk
4 quarts flour
2 cakes yeast, dissolved in
½ cup warm water
1 cup butter
4 eggs, beaten

Scald milk and when it becomes lukewarm, mix in 2 quarts of flour, making a smooth batter; add yeast which has been dissolved. Beat together well and allow to stand over night. Combine the butter and eggs, and cream well. Add the honey and a little of the flour. Beat well and add the remaining flour, leaving enough to dust bread board. Allow time for full rise and then roll and cut in form of doughnuts. Let rise again and fry in hot cooking oil or fat.

Christmas Biscuits

1 pound butter
1 pound sugar
4 eggs
1 cup sour cream
1 teaspoon soda
Flour enough to roll

Cream the butter and sugar thoroughly; add the eggs one at a time, beating well after each addition. Dissolve the soda in the cream and add to the mixture. Sift in flour until dough is stiff enough to handle. Chill over night. In the morning, roll out thin on floured board and cut with cookie cutter. Bake in a moderate oven (350° F.) about 10 minutes.

Indian Muffins

1 egg, beaten
1 cup milk
1 teaspoon shortening, melted
2 heaping tablespoons corn meal
1½ cups flour
2 teaspoons baking powder

Mix the egg, milk and shortening together. Combine with the sifted dry ingredients and mix thoroughly. Bake in greased muffin pans in a quick oven (450° F.) about 20 minutes.

Eggless Corn Muffins

1 cup cornmeal
½ cup flour
¼ cup sugar
1 teaspoon salt
2 teaspoons baking powder
1 cup milk
2 tablespoons melted shortening

Sift and mix together the dry ingredients. Add the milk and shortening. Pour into greased muffin pans and bake in a moderate oven (350° F.) for 30 minutes.

Dutch Schnecken

1 yeast cake, dissolved in
1 cup warm water
5 tablespoons sugar
½ teaspoon salt
2 cups warm milk
2 eggs, well beaten
½ cup melted butter
Flour

Dissolve the yeast cake and add one tablespoon of the sugar and the salt and enough flour to stiffen to a sponge. Let rise for 1 hour, then add the rest of the ingredients, using enough sifted flour to make a soft sponge. Let rise again, then roll out dough on a floured board and cover with a mixture of 4 tablespoons sugar, 4 tablespoons butter and 1½ teaspoons cinnamon. Roll like jelly roll and cut in 2-inch pieces. Place on well-greased pans and let rise for a third time, then bake in a hot oven (400° F.) for 20 minutes.

Almond Slices

(Mondel Schnits)

2 eggs
½ cup sugar
¾ cup flour
½ teaspoon baking powder
¾ cup sliced almonds
2 tablespoons ice water
½ teaspoon lemon extract or juice of ½ lemon
2 tablespoons sugar for top of cake

The almonds need not be blanched—merely sliced fine. Sift flour and baking powder together, then set aside. Cream the eggs and sugar thoroughly. Add the extract and water and beat hard. Add the sliced nuts and flour, beating lightly until thoroughly mixed. Pour the batter into a greased pan, sprinkle sugar over the top and bake in a moderate oven (350° F.) until brown. Allow the cake to cool in pan before cutting in slices.

Delicious Nut Cookies

1 cup butter
1½ cups sugar
3 eggs
1 teaspoon soda, dissolved in
1½ tablespoons hot water
3¼ cups flour
½ teaspoon salt
1 teaspoon cinnamon
½ cup seeded raisins, chopped
1 cup walnuts (or any other nuts)
½ cup currants

Cream the butter and add the sugar gradually. Add the eggs one at a time, working well after adding each egg. Add the dissolved soda, then half of the flour, mixed and sifted with the cinnamon and salt. Then add the nut meats, fruit and remaining flour. Drop by spoonfuls, one inch apart, on buttered tins. Bake in moderate oven (350° F.) about 15 minutes.

Currant Cakes

(The old-fashioned Christmas Drop Cakes)

1 pound sugar
1 pound butter
6 eggs
¾ pound flour (very scant)
¼ teaspoon salt
½ pound currants (mixed with some of the flour)
Rind and juice of 1 lemon

Work butter and sugar together to a smooth cream, then slowly work in whole eggs one at a time. Add a little of the flour, rind and juice of the lemon, and salt. Work in slowly the rest of the flour and the currants. Drop by spoonfuls on large buttered pans, pressing flat with a knife as the cakes are better when very thin. A good plan is to heat the pan a bit and allow the cakes to melt as much as possible before putting them in the oven to bake. Be sure to butter the pans thoroughly; otherwise, the thin cakes will be difficult to remove.

Moravian White Christmas Cookies

2 cups butter
3 cups granulated sugar
5 eggs, well beaten
1 cup cream
1 teaspoon soda, dissolved in
¼ cup boiling water
4 or 5 cups flour

Cream butter and sugar together until well blended. Beat the eggs and add. Stir in the dissolved soda. Sift the flour and add alternately with the cream. Mix thoroughly. Dough must be stiff enough to roll. Chill for several hours. Roll out thin on floured board and cut with fancy cookie cutters. Bake in a moderate oven (350° F.) about 12 minutes.

Anise Cookies

6 eggs, separated
1 cup powdered sugar
1 cup sifted flour
3 teaspoons anise seed

Beat egg yolks until thick and lemon-colored. Beat egg whites until stiff and combine the two mixtures. Gradually beat in the powdered sugar, mix lightly. Sift the flour and add; then stir in the anise seed. Drop from the tip of a teaspoon, about 1 inch apart, on a greased cookie sheet. Put pans into ice box over night. Bake the next morning in a slow oven (300° F.) for 12 minutes.

'Om Klader Kawfa
Buying Clothes
Kleider Kaufen

Moravian Christmas Cookies

2 cups shortening (butter and lard)
2¼ cups brown sugar
1 quart New Orleans molasses
8 cups flour
1 tablespoon cloves
1 tablespoon cinnamon
1 teaspoon ginger
½ teaspoon baking soda, dissolved in
1 teaspoon vinegar

Sift the flour and spices together. Add sugar and mix well. Work in the shortening with the finger tips or with a pastry blender. Add baking soda and molasses and mix thoroughly. Chill. Roll very thin on floured board and cut with fancy cookie cutters. Bake in a moderate oven (350° F.) about 10 minutes.

Cinnamon Crisps

1/3 cup butter
2/3 cup sugar
1/3 cup milk
½ cup flour
1 teaspoon baking powder
1 teaspoon cinnamon

Cream the butter and sugar together. Sift the dry ingredients and add alternately with the milk, using more flour if necessary to make a stiff dough. Roll on a floured board and cut in 2-inch squares. Bake on greased cookie sheets in a moderate oven (350° F.) about 10 minutes.

Ginger Cakes

1 cup shortening (butter and lard)
1 cup brown sugar
2 eggs, well beaten
1 cup molasses
4 cups flour
1 teaspoon soda
1 tablespoon boiling water
1 teaspoon ginger
Pinch of salt

Cream the shortening and sugar together. Add eggs and beat thoroughly. Add the molasses and baking soda which has been dissolved in the boiling water. Sift the flour and ginger together and combine with other ingredients. Mix well. Pour into well-greased muffin pans and bake in a moderate oven (350° F.) about 20 minutes.

Wu is d'r færmjerich *schne?*
Where is last year's snow?

Cinnamon Buns

(The Famous Dutch Sticky Buns)

1 cup scalded milk
½ cup chopped raisins
2 tablespoons currants
½ teaspoon cinnamon
Brown sugar
2 tablespoons finely chopped citron
½ yeast cake, dissolved in
¼ cup warm water
3 cups flour
½ teaspoon salt
3 tablespoons butter

Dissolve yeast in warm water and add to milk which has been allowed to become lukewarm. Add sugar (about 3 tablespoons), salt and flour, and knead thoroughly until it becomes a soft dough. Place the dough in a buttered bowl and butter the top of the dough. Cover bowl and put in a warm place. Permit it to stand until the dough becomes three times its original size. Roll until it is one fourth of an inch in thickness, brush with butter and spread with the raisins, currants, citron, brown sugar and cinnamon. Roll as a jelly roll and cut into slices ¾ of an inch thick. Place slices in buttered pans, spread well with brown sugar, and bake in a hot oven (400° F.) for 20 minutes.

Crisp Cookies

1 cup butter or other shortening
2 cups sugar
3 eggs, well beaten
½ cup milk
½ teaspoon salt
4 or 5 cups flour
2 teaspoons baking powder
1 teaspoon cinnamon
1 teaspoon nutmeg

Cream the butter, add the sugar gradually, and cream mixture until light. Add eggs and beat thoroughly. Sift 3 cups of the flour with the salt, baking powder and spices and add alternately with the milk. Add more flour to stiffen. Chill for several hours. Roll very thin and cut with cookie cutters. Put on greased baking sheet and bake in a hot oven (450° F.) about 7 minutes.

Lehigh County Oatmeal Cookies

3 tablespoons butter, melted
½ cup sugar
¼ teaspoon salt
1½ cups Quaker oats
½ teaspoon baking powder
1 egg, well beaten
½ teaspoon almond extract

Mix all the dry ingredients together; add the butter, extract and egg, and mix thoroughly. Drop by teaspoonfuls onto a greased cookie sheet and bake in a moderate oven (350° F.) about 5 minutes. Remove from pan while warm.

Cinnamon Cake

½ cup butter
1 cup granulated sugar
2 eggs, separated
½ cup milk
1½ cups cake flour
1½ teaspoons baking powder
¼ teaspoon salt
2 teaspoons cinnamon

Cream butter and sugar well, then add the beaten egg yolks and beat well. Add the milk. Sift the dry ingredients together and add to mixture. Fold in the stiffly beaten egg whites. Pour into well-greased layer cake pans and bake in a moderately hot oven (375° F.) for 20 minutes. When cool, ice with favorite frosting.

Coffee Cake

(Kaffee Kuchen)

½ cup butter
1 egg separated
¾ cup sugar
¾ cup milk
4 cups flour
1 yeast cake, dissolved in
⅓ cup lukewarm water

Scald the milk and set aside to cool. Cream the sugar, butter and egg yolk. Add to this the lukewarm milk, alternately with the flour and the dissolved yeast cake. Beat lightly and add the stiffly beaten egg white. Allow this mixture to rise over night. Flour a bakeboard and take out large spoonfuls of the dough to which just enough flour has been added to permit it to be rolled into flat cakes. Spread on well-greased pie tins and when light (in about 1½ hours) brush melted butter over the top and strew thickly with brown sugar. If preferred, spread "rivels" on top by combining ½ cup sugar, ½ cup flour, 2 tablespoons butter. Crumble together and sprinkle on top of cakes. Bake in a hot oven (400° F.) about 20 minutes.

Fastnacht Potato Cake

2 large potatoes
2 eggs
1 cup sugar
1 teaspoon salt
¼ teaspoon nutmeg
½ cup lard or other shortening
1 yeast cake, dissolved in
½ cup warm water
Flour

Boil the pared potatoes in enough water to cover them. Drain off the potato water and save. Mash the potatoes and beat lightly. Measure the potato water and add more water, if necessary, to make 1½ pints. Combine with the rest of the ingredients, using enough flour to make a rather stiff batter. Cover and let rise in a warm place until morning. Knead in the morning, adding as much flour as is necessary. Let rise again. Spread on well-greased tins and when light (about 1¼ hours) brush melted butter over top. Strew with "rivels" (see recipe Coffee Cake above).

Butter Semmels

(A Moravian "companies" delicacy)

2 cups milk, scalded
6 cups flour
½ teaspoon salt
1 cup granulated sugar
2 eggs, well beaten
½ cup butter
½ cup mashed potatoes
½ yeast cake, dissolved in
¼ cup warm water
¼ cup powdered sugar
2 tablespoons butter, melted

This batter must be made in the early evening and set to rise in a warm place until morning. Mix together the dissolved yeast cake, mashed potatoes and ½ cup of the sugar. Let stand for four hours. To the scalded milk, add the butter and stir until melted. When cool add the eggs, ½ cup of sugar, and salt and combine with the yeast mixture. Sift in the flour and knead thoroughly. Cover and let rise in a warm place until morning. Roll out to about ¼ inch thick, brush the dough with melted butter and cut in 2-inch squares. Turn up the four corners toward the center. Place on a greased baking sheet about 2 inches apart and let rise until light. Bake in a hot oven (450° F.) for 20 minutes. Remove from oven, brush with melted butter, and sprinkle with powdered sugar. Serve hot with plenty of coffee.

Aunt Hannah's Lebkuchen

4 eggs
1 pound brown sugar
1½ cups flour
1 teaspoon baking powder
1 teaspoon cinnamon
½ teaspoon cloves
¾ cup raisins
¾ cup chopped nuts
¾ cup wine or coffee

Beat the eggs well. Add sugar, cloves and cinnamon. Sift flour three times, add the baking powder and sift into the egg mixture alternately with the wine (or substituted coffee). Mix nuts and raisins together and sprinkle with 2 tablespoons of flour. Add to mixture and beat thoroughly. Pour batter in flat, greased pans and bake in a hot oven (400° F.) about 15 minutes.

'R sauft wi 'n *fisch.*
He drinks like a fish.

Fastnachts

(Doughnuts—a Shrove Tuesday Tradition)

2 cups milk
1 yeast cake, dissolved in
1 cup warm water
1 cup sugar
¼ teaspoon salt
6 or 7 cups flour
3 eggs, well beaten
½ teaspoon nutmeg
¼ cup melted butter

Scald the milk and set aside to cool. To the dissolved yeast add ½ cup of flour and mix to a batter. Add to the milk which has been scalded and allowed to become lukewarm. Stir in 1 teaspoon of the sugar and about 3 cups of flour. Set in a warm place to rise over night. In the morning, add the well-beaten eggs, nutmeg, butter, sugar, and salt and mix thoroughly. Stir in enough flour until batter can no longer be stirred with a spoon. Set aside to rise until light. Roll on a well-floured board and cut with a doughnut cutter. Let rise again, and then fry in hot fat until golden brown.

Moravian Christmas Loaf

3 cups milk, scalded
1 cup butter
1 cup sugar
½ yeast cake, dissolved in
¼ cup warm water
6 to 8 cups flour
1 teaspoon salt
½ pound raisins, cut
½ pound currants
¼ pound citron, chopped
½ cup almonds, sliced and blanched

Scald two cups of the milk and let cool. Add the dissolved yeast cake, 3 cups of flour and the salt. Mix well. Cover and set aside to rise in a warm place, over night. In the morning, scald the other cup of milk and add the butter and stir until melted. Combine with the yeast mixture and add the sugar and the balance of the flour, kneading the dough well, until it is no longer sticky. Use more flour if necessary. Combine the fruit and sprinkle with some flour and add to the dough, mixing well. Cover and let rise again until double in bulk. Shape in small loaves, place in small pans, and sprinkle with the sliced almonds. Let rise for 2 hours. Bake in a moderate oven (400° F.) for 40 minutes.

Small Coffee Cakes

(Kleina Kaffee Kuchen)

½ cup butter and other shortening
2 whole eggs
Yolks of 2 eggs
3 tablespoons sugar
½ cup cream
2 cups sifted flour
1 yeast cake, dissolved in
¼ cup lukewarm milk
½ teaspoon salt

Cream the butter, sugar and salt and add the eggs and egg yolks one at a time, beating well after each addition. To the dissolved yeast, add 3 tablespoons of the flour and mix well. Combine with the first mixture. Add the remaining flour and cream alternately. Grease and flour muffin tins and fill 2/3 full of the dough. Set pans in a warm place until dough has risen to the tops of the pans. Bake in a hot oven (400° F.) about 25 minutes.

Neither Cake Nor Candy

(Brownies)

1½ squares bitter chocolate
2 tablespoons butter
1 cup sugar
2 eggs, well beaten
½ cup flour
1 teaspoon vanilla
½ cup raisins, chopped
½ cup nuts, chopped

Melt chocolate and butter together over hot water. Add the sugar and vanilla; mix well. Then add the well beaten eggs. Sift the flour and stir in with the nuts and raisins. Bake in a well-greased shallow pan in a moderate oven (350° F.) for 20 minutes. When cool, cut in squares.

Dutch Apies Cake

3 tablespoons shortening
1 cup sugar
1½ cups flour
1 teaspoon baking soda
¼ cup sour milk

Combine the sugar and flour and cut in the shortening. Dissolve the soda in the sour milk and add to first mixture. Roll dough about ¾ inch thick on floured board and cut with cookie cutter or in squares. Bake in a hot oven (400° F.) for 10 minutes. Sprinkle with granulated sugar.

Kreids un Kron, Dënsär, Awdlär, Fös, Shdiw'l,
Cross and Crown, Dancers, Eagle, Barrel, Boot,
Kreuz und Krone Taenzer. Adler. Fass. Stiefel.

Soft Ginger Bread

1 cup sugar
1 cup New Orleans molasses
½ cup butter or other shortening
3 cups flour
1 cup sour milk
2 teaspoons ginger
2 teaspoons cinnamon
1 teaspoon cloves
¼ teaspoon nutmeg
2 eggs, well beaten
1 teaspoon soda, dissolved in
¼ cup boiling water

Cream the shortening and sugar, add the eggs and molasses, and mix well. Sift the flour and spices, and add alternately with the milk to the first mixture. Stir in the dissolved soda. Pour into well-greased cake pan and bake in a moderate oven (350° F.) 30 minutes.

Sponge Cake

6 eggs, separated
1 cup sugar
1 cup flour
1/3 teaspoon cream of tartar
1 teaspoon vanilla
Grated rind of 1 lemon
¼ teaspoon salt

Sift the flour 4 times. Beat yolks of eggs until light and thick. Gradually add ½ of the sugar, the lemon rind and vanilla. Beat the whites until stiff and add the cream of tartar and the remaining sugar. Combine the egg mixtures. Add salt to flour and fold into the egg mixture lightly. Pour into an ungreased pan with center tube. Bake in a moderately slow oven (325° F.) for 1 hour.

Streusel Kuchen

½ cup mashed potatoes
½ cup potato water
½ cup butter and other shortening, mixed
½ cup sugar
3½ cups flour
1 yeast cake, dissolved in
½ cup lukewarm water

Mix together the mashed potatoes, potato water, shortening and sugar. Add to this about 3½ cups flour and the dissolved yeast. Set this dough aside to rise in a warm place over night. The following morning add:

2 eggs, well beaten
½ cup sugar
1½ cups flour

Allow this mixture to stand in a warm place until light. Then roll out pieces 6 by 8 by 1 inch thick and place in greased oblong tins. When cakes are ready to be put into the oven, strew over the tops of the cakes a mixture of:

1 cup flour
½ cup sugar
Yolk of 1 egg, well beaten

This mixture should be rubbed through a coarse sieve and sprinkled over the top of the cake, which has been previously spread with melted butter. Bake in a hot oven (400° F.) about 20 minutes.

Moravian Hickory Nut Cake

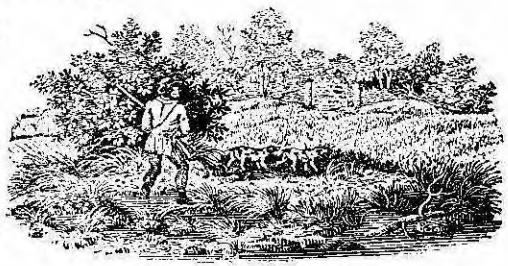
8 eggs
1 pound sugar
1 cup butter
2 cups flour
1 pint hickory nut kernels, chopped fine and mixed in
2 tablespoons flour
A claret glass of brandy

Work together butter and sugar until very creamy. Then slowly work in one egg at a time, alternately with 1 tablespoon flour. Work at least 5 minutes to each egg. Continue alternating the flour and eggs until all the eggs have been worked in. Then add the remaining flour and nut kernels; lastly, add the brandy. Bake for 1½ hours in a deep dish, well buttered, placing dish on a small stand at bottom of moderate oven (350° F.). Test before removing from oven by sticking with toothpick. If it comes out sticky, cake is not done . . . if dry and clean, cake is finished.

Grossmutter's Pound Cake

1 pound sugar
1 pound flour
1 pound butter
10 eggs
½ teaspoon nutmeg
Wine glass of brandy

Work butter and sugar together until very creamy. Add eggs, one at a time, alternately with the flour. Each egg should be worked in for at least 5 minutes. Work this way for 1 hour. Should there be any flour left, add it to the mixture. Add the nutmeg and brandy. Put into a very deep pan, lined on sides and bottom with greased paper. Bake on small stand in lower part of a moderately slow oven (325° F.) for 2 hours. If coal stove is used, watch the fire very carefully. The oven temperature must not rise or fall suddenly.



En schlechter *schitz* as net immer e laf gelade hot.

A poor hunter who does not always have one barrel loaded.

Blitzkuchen

4 tablespoons butter
10 tablespoons sugar
2 eggs, beaten
1 1/3 cups sifted flour
1½ teaspoons baking powder
¼ teaspoon salt
½ cup milk
1 teaspoon vanilla
½ teaspoon cinnamon
¼ cup chopped walnuts
4 tablespoons sugar

Cream the butter and 10 tablespoons sugar. Add the eggs and mix thoroughly. Sift the flour, salt and baking powder, and add alternately with the milk to the first mixture. Add vanilla. Pour into a well-greased pan. Sprinkle top of cake with the 4 tablespoons sugar, cinnamon and walnuts. Bake in a moderate oven (350° F.) for 30 minutes.

Chocolate Marble Cake

1/3 cup butter
2 eggs, well beaten
1 cup sugar
1½ cups flour
2 teaspoons baking powder
½ cup milk
1 square Baker's Chocolate
1 tablespoon butter
1 teaspoon vanilla

Cream the 1/3 cup butter and sugar together, add the well beaten eggs and mix well. Sift flour and baking powder and add alternately with the milk to the first mixture. Put 1/3 of mixture into a bowl and add the 1 tablespoon of butter and chocolate which have been melted together. To the white batter, add the vanilla. Drop white batter, then chocolate, by spoonfuls into a well-greased, deep cake pan and bake in a moderate oven (350° F.) about 40 minutes.

D'r *gaul* as d'r haber f'rdint grikt 'n net.
The horse that earns the oats doesn't get it.

Apfelstrudel

2½ cups flour
1 teaspoon salt
2 tablespoons shortening
2 eggs, slightly beaten
½ cup warm water
5 cups sliced apples
1 cup brown sugar
½ cup seedless raisins
½ cup chopped nuts
3 tablespoons melted butter
½ teaspoon cinnamon
Grated rind of 1 lemon

Sift the flour and salt together. Cut in the 2 tablespoons shortening and add the eggs and water. Knead well, then throw or beat dough against board until it blisters. Stand it in a warm place under a cloth for 20 minutes. Cover the kitchen table with a small white cloth and flour it. Put dough on it. Pull out with hands very carefully to thickness of tissue paper. Spread with mixture made of the sliced apples, melted butter, raisins, nuts, brown sugar, cinnamon and grated lemon rind. Fold in outer edges and roll about 4 inches wide. Bake in a very hot oven (450° F.) for 10 minutes, reduce the heat to moderately hot oven (400° F.) and continue to bake about 20 minutes. Let cool. Cut in slices about 2 inches wide.

Cheese Cake

(Pastry)

1 cup sugar
2 tablespoons flour
1 pound cream cheese
4 eggs
1 cup thin cream
1 teaspoon vanilla
Pastry

Line a deep pan with pastry (see page 29). Mix flour and sugar together; add the cream cheese and mix thoroughly. Beat eggs slightly, add the cream and vanilla and combine with first mixture. Pour into pastry shell, which has been baking in hot oven (400° F.) until starting to brown. Remove only long enough to pour in filling. Reduce oven temperature to moderately slow (325° F.) and bake for 40 minutes.

Gingerbread

1 cup brown sugar
¼ cup butter, melted
½ cup sour milk
2 cups flour
1 egg, well beaten
2 teaspoons ginger
½ teaspoon salt
1½ teaspoons soda

Mix the butter and sugar together and add the egg. Sift the dry ingredients together and add alternately with the milk. Beat vigorously for two minutes. Pour into a shallow, buttered baking pan and bake in a moderate oven (350° F.) for 30 minutes. Serve hot or cold, plain, with whipped cream or with "Cream Filling for Gingerbread" (see page 38).

Crumb Cake

(Krum Kuchen)

1 cup butter or other shortening
2 cups sugar
4 teaspoons baking powder
4 eggs (separated)
1 cup milk
4 cups flour

Combine sugar, flour and baking powder which have been sifted together. Add the shortening and crumb well with the fingers. Take out 1 cup of crumbs and to the remaining add the well beaten egg yolks and milk. Fold in the stiffly beaten egg whites. Mix well. Pour mixture into well-greased deep pans and sprinkle top with the crumbs. Bake in a hot oven (450° F.) about 45 minutes. Sprinkle top with melted butter and cinnamon when finished baking

Lebanon County Peach Cake

¼ cup shortening
1 egg
2 tablespoons sugar
2 cups flour
3 teaspoons baking powder
½ teaspoon salt
¾ teaspoon cinnamon
1 cup milk
Fresh peaches

Sift and mix together the dry ingredients (with the exception of the cinnamon), cut in the shortening and add the egg and milk which have been mixed together. Mix thoroughly. Pour into a well-greased oblong pan and cover with peeled peach halves. Sprinkle with sugar and cinnamon and bake in a moderate oven (350° F.) about 35 minutes.

Shoo-Fly Cake

(Old Lehigh County Recipe)

1½ cups flour
1 cup brown sugar
¼ cup lard or butter
½ cup New Orleans molasses
½ cup hot water
½ teaspoon soda
Pastry

Make crumbs by combining the flour, sugar and shortening. Line a pie pan with pastry (see page 29). Dissolve the soda in the hot water and combine with the molasses. Pour into the pastry-lined pan, top with the crumbs and bake in a moderately hot oven (350° F.) until firm.

Amanda's Angel Food Cake

Whites of 11 eggs
1½ cups granulated sugar
1 cup flour
1 teaspoon cream of tartar
⅛ teaspoon salt
1 teaspoon vanilla

Sift the dry ingredients together 4 times. Beat egg whites until dry. Fold dry ingredients into eggs. Add flavoring and bake in a very slow oven (250° F.) for 1 hour. This cake should be baked in an ungreased angel food pan.

Ob'l Dunkes Kucka

(Applesauce Cake)

1 cup unsweetened applesauce
½ cup butter (scant)
1 cup light brown sugar
1 level teaspoon soda
1 teaspoon cinnamon
2 cups flour
½ teaspoon cloves
½ teaspoon nutmeg
1 cup raisins
¼ teaspoon salt

Mix butter, sugar, salt and spices. Add flour and applesauce in which soda has been dissolved. Add the raisins. Pour into an oblong, well-greased pan and bake in a moderate oven (350° F.) about 35 minutes.

Molasses Shoo-Fly Cake

(Molasses Crumb Pie)

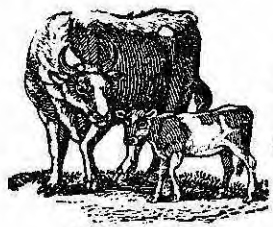
Liquid

½ cup molasses
1 egg yolk, well beaten
½ tablespoon soda, dissolved in
¾ cup boiling water

Crumbs

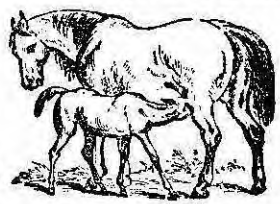
¾ cup flour
½ cup brown sugar
2 tablespoons shortening
⅛ teaspoon nutmeg
⅛ teaspoon ginger
⅛ teaspoon cloves
½ teaspoon cinnamon
¼ teaspoon salt

Combine the above dry ingredients, working in the shortening. Line a pie pan with pastry. Make alternate layers of crumbs and liquid. Top with crumbs and bake in a hot oven (450° F.) until crust edges start to brown. Reduce heat to moderate oven (350° F.) and bake until firm (about 20 minutes).



Koo un Kölb,
Cow and Calf.
Kuh und Kalb.

Madli,
Little Girl,
Maedchen.



Mär un Hutshli,
Mare and Colt,
Maehre und Fuellen.

Steamed Blueberry Mush

4 cups blueberries
2 cups sugar
1 teaspoon lemon juice
1 tablespoon butter
2 cups flour
4 teaspoons baking powder
1 teaspoon salt
¾ cup milk

Sift flour, baking powder and salt together, and work in the butter. Add the milk and mix thoroughly. Combine sugar, berries and lemon juice. Mix with first batter. Pour into a buttered mold, cover tightly and steam for 45 minutes. Serve with cream.

Raspberry Mush

Prepare as for "Blueberry Mush" (see above) using raspberries instead of blueberries.

Blackberry Mush

Proceed as for "Blueberry Mush" (see above) substituting blackberries for the blueberries.

Cherry Duff

Substitute the same quantity of cherries for blueberries in "Blueberry Mush" and proceed as in that recipe.

Peach Duff

Proceed as for "Blueberry Mush" (see above) substituting 1 quart of peaches, sliced, for the blueberries.

Cake and Wine Pudding

(Kucha un Wei)

Macaroons
Sponge cake or lady fingers
1 pint wine
1 teaspoon cornstarch
3 yolks of eggs
3 teaspoons sugar
3 whites of eggs
½ cup chopped nut meats

Place pieces of sponge cake, lady fingers or similar cake into an earthenware dish (fill about ½ full). Add a few macaroons. Heat the wine. Mix the cornstarch and sugar together and slowly add the wine. Beat the yolks of eggs and add to the wine mixture. Cook about 2 minutes. Pour over the cake and let cool. When cool, cover with the stiffly beaten whites of eggs and sprinkle with the chopped nutmeats. Place in a moderately slow oven (325° F.) for a few minutes to brown. Serve cold.

Grishtkind'l od'r Belsnik'l
Santa Claus
Knecht Ruprecht

Gold Cake

(Gelb Kuchen)

Whites of 6 eggs
Yolks 3 eggs
¾ cups fine granulated sugar
½ cup pastry flour
½ teaspoon cream of tartar
½ teaspoon vanilla

Sift the flour 3 times. Beat the yolks of the eggs until light, add the sugar which has been sifted several times and beat with eggs until mixture is creamy. Beat the whites of eggs until stiff adding the cream of tartar when partly beaten. Combine the egg mixtures and fold in gently the sifted flour, then the vanilla. Do not beat. Pour into a well-buttered loaf pan which has been sprinkled lightly with flour. Bake in a moderate oven (350° F.) 1 hour. After the first 20 minutes, increase oven heat to hot oven (400° F.).

Boiled Icing

1 cup sugar
4 tablespoons cold water
1 egg white, beaten
1 teaspoon vanilla

Add the water to the sugar and boil until the syrup spins a thread. Pour the hot syrup very slowly into the beaten white of egg, whipping constantly. Flavor with vanilla and spread the icing on the cake. For Chocolate Icing, add 2 tablespoons grated chocolate to the warm icing.

To Tint Icing

Lemon juice will whiten icing.

The grated rind of an orange will give a yellow color.

Strawberry, raspberry or cranberry juice will give a pink shade.

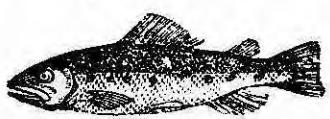
Apple Dumplings

(Eb'l Dumpling)

2 cups flour
2 teaspoons baking powder
1 teaspoon salt
6 tablespoons shortening
½ cup cold milk
6 apples pared and cored

Fill cored apple with sugar and cinnamon.

Sift flour, baking powder and salt; cut in shortening, add milk and mix to smooth dough. Turn onto floured board and divide into six portions. Roll each portion large enough to cover one apple. Place an apple on each piece of dough; fill with cinnamon and sugar; wet edges of dough and fold over apple. Place on greased baking sheet, and bake in a moderate oven (350° F.) until apples are tender (about 40 minutes).



Fish Fish Fisch

Date Pudding

2 eggs, well beaten
1 cup brown sugar
1 cup dates, cut in pieces
1 teaspoon baking powder
2 tablespoons flour
1 cup nut meats

Mix in the order given. Bake in a moderately slow oven (325° F.) for 30 minutes. Serve with cream.

Bread Pudding

1 quart cake or stale bread
2 cups milk
½ cup sugar
2 eggs, well beaten
¼ cup seeded raisins
¼ teaspoon nutmeg

Beat the eggs and add the sugar, milk and nutmeg. Butter a baking dish. Arrange bread or cake in dish and pour liquid over it. Let stand until bread has been thoroughly soaked. Add the raisins and bake in a moderate oven (350° F.) for 25 minutes.

Rice Souffle

1 cup rice
2 quarts boiling water
1 tablespoon salt
4 eggs
¾ cup sugar
½ cup raisins
½ teaspoon cinnamon
1 quart milk

Add the salt to the boiling water and after washing rice in several waters, stir slowly into the boiling water. Cook without stirring for 20 or 25 minutes or until rice is tender. Drain off water. Beat the yolks of eggs and add the sugar and mix with the milk. Stir into the cooked rice and mix well. Add the cinnamon and raisins. Beat the whites of eggs stiff and fold into the rice mixture. Pour into a buttered baking dish and bake in a moderately slow oven (325° F.) for 1 hour.

Fruit Pudding

1 cup raisins
1 cup chopped suet
1 cup molasses
1 cup sweet milk
1 teaspoon salt
1 teaspoon soda, dissolved in
¼ cup boiling water
½ teaspoon cinnamon
½ teaspoon nutmeg
½ teaspoon allspice
¼ teaspoon cloves
Flour (to make a fairly stiff batter)

Combine and mix all the ingredients above, adding the dissolved soda last. Pour into a well-greased mold, cover tightly and steam for 3 hours. Serve with "Brown Sugar Pudding Sauce" (see page 43).

Rhubarb Pudding

Stewed rhubarb
Stale cake or bread
Sugar
Whites of 2 eggs

Line a buttered baking dish with slices of plain stale cake or bread. Fill with sweetened rhubarb. Cover and bake in a moderately slow oven (325° F.) for 30 minutes. Make a meringue of the whites of eggs by beating until very stiff and adding 4 tablespoons sugar. Remove pudding from oven and cover with the meringue. Return to slow oven to brown the meringue.

Cottage Pudding

1 cup sugar
½ cup butter
1 egg
1 cup milk
2½ cups flour
4 teaspoons baking powder
¼ teaspoon salt

Cream the butter and sugar and add the well-beaten egg. Mix well. Sift the dry ingredients and add alternately with the milk to the first mixture. Pour into a well-greased cake pan and bake in a moderate oven (350° F.) for 35 minutes. Cut in squares and serve with "Pudding Sauce" (see page 43)

Rice Pudding

1 cup cooked rice
2 cups milk
½ cup sugar
1 tablespoon butter
½ cup seeded raisins
2 eggs, separated
2 tablespoons powdered sugar
Nutmeg

Beat the yolks of eggs and add the sugar and milk and stir into the rice. Add the butter and raisins. Pour into a buttered baking dish. Beat the whites of eggs until frothy, add the powdered sugar and spread on top of rice pudding. Sprinkle lightly with nutmeg. Bake in a moderately slow oven (325° F.) for 30 minutes.

Wammer di junge sei im Leb fun der los dut greische si wischt.
If pigs are weaned in the sign of Leo they will squeal constantly.

Apple Meringue

2 cups stewed apples (hot)
¼ cup sugar
3 eggs, separated
2 tablespoons butter
½ teaspoon nutmeg
½ teaspoon cinnamon
1 tablespoon lemon juice
¼ cup powdered sugar
1 teaspoon vanilla

Combine the stewed apples, sugar, butter, lemon juice and spices and mix well. Beat the yolks of eggs and add to the apple mixture and beat until light. Pour into a buttered baking dish and bake in a hot oven (400° F.) about 15 minutes. Remove from the oven and cover with a meringue made by beating the whites of eggs stiff, adding to them the powdered sugar and vanilla. Return to a moderately slow oven (325° F.) to brown the meringue.

Frau Moyer's Cheese Custard

1 quart milk
½ cup pulverized sugar
5 eggs, separated
1 cup sweet cream
¼ cup butter, melted
¼ teaspoon grated nutmeg
Pastry

Pour the quart of milk into an earthen bowl, stand in a warm place and allow to thicken. When the milk is quite thick, pour boiling water over it, put into a cheese cloth bag and let drain for 12 hours. Take 1 cup of this curd or cheese, mash through a fine sieve and put into a mixing bowl. Stir in the sweet cream, sugar, beaten yolks of eggs and melted butter; flavor with the nutmeg. Add the stiffly beaten egg whites. Line an earthen pudding dish with pie crust (see page 29) and pour in the cheese custard and bake on the bottom of a quick oven (450° F.) for 40 minutes. Serve at once.

Lemon Sauce

3 tablespoons sugar
1 tablespoon cornstarch
1 tablespoon lemon juice
Grated rind of ½ lemon
¼ teaspoon salt
1 teaspoon butter
1 cup water (boiling)

Combine the sugar, salt, and cornstarch and mix thoroughly. Slowly add the water and cook in a double boiler until mixture thickens. Add the butter and stir until melted. Stir in the grated lemon rind and juice.

Inshlich licht, col al licht, gas un electric licht
Tallow candle, coal oil light, gas and electric light
Unschlitt Licht, Kohloel-Licht, Gas und Electriches Licht

Plum Pudding

1 cup suet, chopped fine
1 cup sugar
2 cups soft bread crumbs
1 cup flour
2 eggs, well beaten
1 cup milk
¼ cup orange juice
1 teaspoon cloves
2 teaspoons cinnamon
1 teaspoon mace
½ teaspoon salt
1 teaspoon soda
1 cup raisins
1 cup currants
½ cup nut meats, chopped
¼ cup orange peel, chopped fine
¼ cup lemon peel, chopped fine

Mix the suet, sugar and bread crumbs together. Add eggs and beat. Sift together all the dry ingredients. Combine the raisins, currants, nuts and fruit peel and sprinkle with ½ cup of the sifted dry ingredients. Add orange juice to suet mixture; then add the milk and rest of dry ingredients alternately. Mix thoroughly. Stir in the fruits. Fill greased pudding molds about ½ full; cover tightly and steam for 3 hours. Serve with any desired pudding sauce.

Brown Betty Pudding

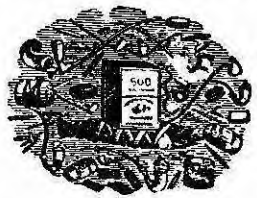
4 cups sliced apples
2 cups bread, cut in cubes
¾ cup brown sugar
2 teaspoons butter
⅛ teaspoon cinnamon

Slice the pared apples very fine. Brush a pudding pan with butter, place a layer of apples on the bottom, then a layer of bread cubes and a half of the sugar. Add another layer of apples, the rest of the bread and the remaining apples. Cover with the rest of the sugar, sprinkle with cinnamon, add ¼ cup hot water, cover the pan and bake in a moderate oven (350° F.) for 30 minutes or more. Remove cover and brown. Serve with a hard or lemon sauce. For "Lemon Sauce" (see page 42).

Lemon Butter

2 cups sugar
½ cup butter
3 eggs, well beaten
½ cup water
3 lemons, juice and grated rind

Cream the butter and sugar thoroughly; add the eggs and mix well. Add the water and lemon juice and rind. Cook in top of double boiler until thick.



Shmok peifa
Smoke pipes, Rauch-Pfeifen
Duwok box, Tobacco box, Tabakkistchen
Sigara, Cigars, Cigarren
Sigarets, Cigaretts, Papier-cigarren
Peifa rara, Pipe stems, Pfeifen rohre

Brown Sugar Pudding Sauce

1 cup brown sugar
1 egg, beaten lightly
1 teaspoon vanilla

Beat all together until creamy.

Pudding Sauce

½ cup sugar
1 tablespoon flour
2 tablespoons butter
2 cups boiling water
1 teaspoon vanilla

Combine the sugar and flour and mix well. Add the boiling water stirring constantly to prevent lumping. Cook in double boiler until the mixture thickens. Add butter and stir until melted. Flavor and serve.

White Sauce

1 tablespoon butter
1 tablespoon flour
1 cup milk
¼ teaspoon salt
⅛ teaspoon pepper

Melt butter and add the flour and stir until blended. Slowly add the milk and cook until mixture thickens, stirring constantly. Add seasonings and cook 2 minutes longer.

Hot Horseradish Sauce

½ cup grated horseradish root
¼ cup cream or milk
1 teaspoon flour
Yolk of 1 egg
1 tablespoon butter
Salt
Paprika

Put the grated horseradish into a small earthen cooking vessel; add the flour, salt, paprika and butter; pour in the cream and let cook until thick and smooth. Keep stirring constantly. Move to the back of the stove and add the yolk of egg, stirring rapidly. Cook for 30 seconds and serve at once. This sauce may be eaten as a relish with hot roast or boiled beef.

Cream Dressing for Cucumbers

1 large cucumber
½ cup sour cream
1 tablespoon vinegar
Paprika
Salt

Pare cucumber and slice very thin, place in bowl, add salt and place in the refrigerator. After 2 hours, rinse thoroughly two or three times in ice cold water, pressing the cucumber slices between the hands each time to remove all salt. After the last rinsing, add the following dressing. Combine the sour cream with the vinegar and paprika; mix well. If desired, chopped chives or sliced onions may be added.

Hollandaise Sauce

½ cup butter
1 tablespoon lemon juice
2 egg yolks
¼ teaspoon salt
Dash pepper
1/3 cup boiling water

Divide butter in three parts. Put one piece of butter, with lemon juice and egg yolks in the top of a double boiler. Cook over boiling water, stirring constantly with a wire whisk. As the butter melts, add a second piece. As mixture starts to thicken, add the third piece of butter. Add the water and cook for 1 minute. Remove from fire and add seasonings. Should this mixture curdle, add 2 tablespoons boiling water, drop by drop.

Mayonnaise Dressing

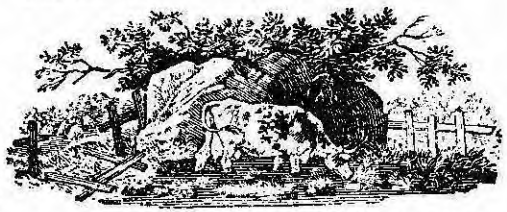
2 hard cooked yolks of eggs
1 raw yolk of egg
½ teaspoon mustard
½ teaspoon salt (scant)
2 teaspoons vinegar
Juice of ½ lemon
½ cup olive oil
Paprika

Mash and work smooth the hard cooked yolks of eggs; stir in with tablespoon the raw yolk of egg and mustard; work smooth. Add the oil by the tablespoonful and when half of the oil has been used, add vinegar and lemon juice, working them in very slowly. Add salt and paprika and slowly work in the remaining oil. If a greater quantity of mayonnaise is desired, continue to add oil, lemon juice and vinegar until the original quantity is almost doubled. Use only a tablespoon in working this dressing.

Cranberry Sauce

4 cups cranberries
2 cups sugar
1 cup water

Select good cranberries and wash well. Cook sugar and water together about 10 minutes, add cranberries. Cover pan and cook until cranberries stop popping, about 10 minutes. Skim off top if necessary, pour into dish and let cool before serving.



F'r was 'n *ku*, kafe wannd milich grige kannscht zee sent di guart?
Why buy a cow when you can get milk at ten cents a quart?

Mustard Pickles

2 quarts green tomatoes
2 quarts small sweet pickles
2 quarts small white onions
½ dozen green peppers
2 heads cauliflower
1 cup salt
3 quarts white wine vinegar
1 cup flour
1½ cups sugar
¼ pound mustard
1 ounce celery seed
½ ounce turmeric for coloring

Separate the cauliflower into flowerets, peel the onions and slice the peppers very fine, slice the tomatoes and combine all four ingredients. Cover with the salt and let stand over night. Drain, cover with boiling water and cook until vegetables are soft. Drain. Heat the vinegar and pour over the flour, sugar, mustard, celery seed and turmeric which have been mixed together. Mix thoroughly. Add the pickles to the cooked vegetables and pour over the liquid, cook about 10 minutes or until mixture thickens. Pour into sterilized jars and seal.

Cucumber Rings

6 large sour pickles
2 cups granulated sugar
½ teaspoon whole cloves
1 stick cinnamon

Slice pickles in ¼-inch slices and cover with the sugar and spices. Keep in an earthen bowl for 24 hours, stirring frequently. Fill sterilized jars and seal. Keep in a cool place.

Hot Salad Dressing

1 tablespoon goose, chicken, bacon fat or butter
1 teaspoon flour
2 teaspoons sugar
½ teaspoon dry mustard
⅛ teaspoon pepper
½ teaspoon salt
½ cup vinegar
Yolk of 1 egg

Melt the shortening and blend in the flour. Add the vinegar and stir until mixture thickens. Mix together the sugar, mustard, salt and pepper and add to the liquid. Cook for 4 minutes. Pour over the beaten egg yolk and mix well. Return to fire and cook 1 minute longer.

Pickled Eggs and Red Beets

Boil young beets until tender. Skin and cover with the following liquid. Boil together for 10 minutes:

¼ cup brown sugar
½ cup vinegar
½ cup cold water
Small piece of cinnamon
3 or 4 cloves

Let beets stand in this liquid for several days. Remove and add whole hard cooked shelled eggs to the liquid and let pickle for two days before using.

Pickled Red Cabbage

Shred red cabbage rather fine and sprinkle generously with salt. Set aside in a cool place to stand for 30 hours. Drain all moisture from cabbage, and then place it in the sun, allowing to remain for several hours. Use sufficient vinegar to cover the cabbage, adding 1 cup of sugar to every gallon of vinegar, and a small quantity of celery seed, pepper, mace, allspice and cinnamon. Boil this together for 7 minutes and pour over the cabbage. Put in stone jars, cover and store in a cool place.

Cucumber Pickle

24 cucumbers
1 quart onions
Salt (about 1 cup)
½ pint olive oil
3 tablespoons black pepper
¼ pound ground mustard
3 pints cider vinegar

Remove the skins from the cucumbers and slice very thin, add the peel and sliced onions and cover with the salt. Let stand overnight. Drain well and add the olive oil, pepper and mustard, stirring slowly. Add the vinegar and pour into air-tight jars and let stand for 6 weeks.

White Salad Dressing

Yolks 3 eggs, beaten well
1 cup cream
1 tablespoon flour
½ cup vinegar
1 tablespoon sugar
1 teaspoon mustard
1 teaspoon salt
2 tablespoons olive oil

Mix the dry ingredients together and slowly add the vinegar and oil. Stir in the cream and beaten egg yolks and cook in top of double boiler until thick.

Er—Ei! we gats? Mawg ich mid der gaa? Sie—Ei, yaw; garn.

He—Why! How do you do, Miss? May I accompany you?

She—Why yes, cheerfully.

Er—Ei! wie geht es Ihnen? Darrf ich mit Ihnen gehen? Sie—Ei, ja, sehr gerne.

Tomato Mincemeat

8 quarts of green tomatoes
2 lemons
4 pounds brown sugar
2 pounds seeded raisins
1 tablespoon salt
2 teaspoons cloves
1 teaspoon allspice
1 tablespoon cinnamon
1 teaspoon ginger
½ teaspoon mace
1 cup vinegar

Scald and peel the tomatoes. Put through a food chopper with the lemons. Add sugar, raisins, vinegar and spices and cook about ¾ of an hour. Pour into sterilized jars and seal.

Picalilli

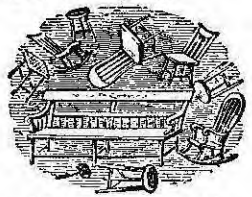
4 pecks green tomatoes, chopped
2/3 cup salt
1 cup grated horseradish
2 tablespoons cinnamon
2 tablespoons ground cloves
2 tablespoons allspice
2 tablespoons mustard
4 tablespoons ground pepper
Vinegar
2 cups brown sugar

Sprinkle the salt over the chopped tomatoes and let stand over night. In the morning, drain in colander. Add the horseradish, spices and sugar and enough vinegar to cover, bring to a boil and cook for 20 minutes. Pour into sterilized jars and seal.

Spiced Pickles

200 small pickles
1 pound sugar
2 ounces yellow mustard
1 cup salt
1 quart cider vinegar
2 ounces whole cloves
2 ounces cinnamon

Scald the pickles in boiling water. Drain. Mix together the cinnamon and cloves. Place a layer of pickles in a crock and sprinkle with the spice mixture; repeat until crock is filled. Combine the sugar, salt, mustard and vinegar and bring to a boil and cook about 5 minutes. Pour brine over the pickles, filling the crock. (More brine may be needed, depending on size of pickles.) Cover crock and let stand in a cold place.



Shdul, Chair, Stuhl
Shuk'l shdul, Rocking Chair
Schaukelstuhl
Shdor shdul, Stool, Sessel
Sette, Ottoman, Sofa
Gros'r shuk'l shdul, Armchair
Lehnsessel
Offis shdul, Office chair, Comptoirstuhl

Chow Chow

¼ peck green tomatoes
¼ peck string beans
3 cups shelled limas
3 cups corn
5 green peppers
1 quart onions
1 large head cauliflower
2 cups sugar
3 quarts cider vinegar
½ cup salt
2 tablespoons celery seed
2 tablespoons mustard seed
½ pound ground mustard
1 tablespoon turmeric powder

Cut the string beans in pieces; break the cauliflower into flowerets, add the lima beans and corn and cook all four ingredients about 25 minutes. Chop the onions, peppers and tomatoes. Heat the vinegar and when hot, add the sugar, salt and spices which have been mixed together. Drain the water from the cooked vegetables and add to the hot vinegar. Then add the chopped vegetables and cook about 25 minutes, stirring constantly. Pour into sterilized jars and seal.

Ginger Tomatoes

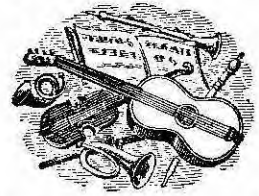
6 pounds green tomatoes
2 pounds red tomatoes
5 pounds granulated sugar
3 lemons, sliced
1 teaspoon whole cloves
3 pieces ginger root

Scald and peel the tomatoes and cut in quarters. Add the sugar and spices and the sliced lemons. Bring to a boil and then reduce heat and cook slowly until mixture is thick. Pour into sterilized glasses and seal.

Sadye's Dill Pickles

10 quarts water
2 cups salt
1 quart vinegar
4 tablespoons pepper
5 stalks of dill
Cucumbers

Make a solution of the first four ingredients and bring to a boil. Fill crock with cucumbers, placing dill between layers of cucumbers. Add the hot solution. Onions or garlic may be added if desired. Cover crock and let stand several days before using. If preferred, cucumbers may be preserved in jars rather than in crock.



Musikbuch, Music Book, Musikbuch
Flut, Flute, Flocte
Gitor, Guitar, Guitarre
Bugle, Bugle, Signalhorn
Yochdhorn, Hunting horn, Jagdhorn
Geik, Violin, Violine
Piccolo, Piccolo, Piccolo

Brandied Peaches

1 peck peaches
1 quart brandy
Sugar

Skin peaches by pouring boiling water over a few at a time and allowing to stand a few minutes. Then dip in cold water and skins will rub off. After peaches have been skinned, measure them and use one half of their weight in sugar. Have a large, clean, covered stone crock and put in a layer of peaches and a layer of sugar until all ingredients are used. Pour the brandy over the layers, Cover the crock with a heavy piece of white muslin before placing on the top of the crock. Set aside in a cool place and allow peaches to stand two or three months before using.

Moselem Springs Apple Butter

(Lotwaerick)

4 quarts apples
2 quarts water
1½ quarts cider
1½ pound sugar
1 teaspoon cinnamon
1 teaspoon allspice
1 teaspoon cloves

Wash and slice the apples into small bits. Cover with the water and boil until soft. Press through a sieve to remove skins and seeds. Bring cider to a boil and then add apple pulp and sugar and cook until it thickens, constantly stirring to prevent scorching. Add spices and cook until it is thick enough for spreading. Pour into sterilized jars and seal.

Lebanon County Rhubarb Jam

2½ pounds rhubarb
1½ pounds sugar
½ cup of water
2 oranges (rind and juice)

Wash and skin the rhubarb and cut into small pieces; add sugar and ½ cup of cold water. Grate the rind of the oranges and add to the rhubarb. Add the orange juice and rind and cook for 30 minutes, stirring occasionally. Pour into sterilized glasses and seal.

Plum Conserve

3 pounds plums
3 pounds sugar
1 pound seedless raisins
½ pound walnut meats, chopped
2 oranges

Wash and grind the oranges. Pit the plums and cut in quarters. Combine the oranges and plums and add the sugar and raisins. Simmer about 1½ hours. Add the walnuts and cook about ¾ of an hour longer. Pour into sterilized jars or glasses and seal.

India Relish

½ peck ripe tomatoes
6 sweet peppers (yellow)
2 large onions
½ ounce mustard seed
5 tablespoons salt
1 quart vinegar
½ ounce celery seed
½ ounce whole allspice
½ ounce whole cloves
½ ounce stick cinnamon
3 bay leaves
1½ cups brown sugar

Put the tomatoes, peppers and onions through the food chopper. Place all spices in a cheese cloth bag and boil with the vinegar, salt and sugar for 15 minutes. Add the chopped vegetables and cook for 20 minutes. Pour into sterilized jars and seal.

Pickled Pears

14 pounds pears
1 quart cider vinegar
6 pounds sugar
1 teaspoon whole cloves
1 teaspoon stick cinnamon, broken in pieces

Any good preserving pear may be used. Slice and remove core or pickle whole; the latter method is preferred when Sickel pears are used. Peel pears. Put spices in a small cheesecloth bag and add to the vinegar and sugar and bring to a boil. Add pears and cook until tender. The pears will look clear when tender. Remove them with a spoon and place them in sterilized jars. Boil the syrup until it becomes thick, then pour it over pears and seal.

Spiced Peaches

7 pounds peaches
4 pounds brown sugar
1 quart vinegar
1 teaspoon whole cloves
1 tablespoon stick cinnamon
1 teaspoon allspice

Tie spices in a bag and add to the vinegar. Bring to a boil, and stir in the sugar. Scald and peel peaches leaving them whole. Drop peaches, a few at a time, into spiced liquid and cook until soft. Fill sterilized jars and seal.

Strawberry Jam

2 cups sugar
2 cups large firm berries

Wash and hull the strawberries; then measure. Place a layer of berries in a kettle, then a layer of sugar until all ingredients are used. Let stand over night or until the sugar dissolves. Place on fire, bring to a boil and cook about 10 minutes. Pour into a bowl and let stand until the next day; then fill jelly glasses and seal.

Moravian Mints

3 cups powdered sugar
1 cup boiling water
12 drops oil of peppermint or
12 drops of oil of wintergreen

Boil sugar and water until when dropped in cold water it forms a soft ball. Add the peppermint, remove from stove and beat until it thickens. Then drop from spoon in thin patties on buttered or oiled paper. If wintergreen is used, color with red or green junket or food coloring.

Molasses Candy

(The ole' fashioned pull taffy)

2 cups molasses
1 cup brown sugar
2 tablespoons butter
⅓ cup water
1 tablespoon vinegar
Pinch baking soda

Boil all together until a little tried in cold water becomes brittle. Pour on a buttered dish and allow to cool. When cool enough to handle rub butter on hands and pull the candy (small portions at a time) until light in color. Cut in small pieces.

Peanut Mojhy

1 cup brown sugar
1 cup molasses or syrup
1 cup water
2 ounces butter
¾ pound hulled peanuts

To the sugar, add the molasses and water. Boil until it hardens when dropped in cold water. Just before taking from the fire add the butter and the peanuts and mix well. Pour onto well-buttered tins.

Butterscotch Candy

2 cups sugar
¼ cup butter
4 tablespoons water
1 tablespoon vinegar

Combine all the ingredients and cook until a little tried in cold water forms a brittle or hard ball. Pour into a buttered pan and when cool, cut in squares.

Old Fashioned Caramels

2½ tablespoons butter
2 cups brown sugar
2 tablespoons molasses
½ cup condensed milk
4 squares unsweetened chocolate
1 teaspoon vanilla
1 cup nutmeats

Melt the butter, add the sugar, molasses and the milk and bring to a boiling point. Cut the chocolate in small pieces and add, stirring constantly until the chocolate is melted. Boil until the caramel forms a soft ball when dropped in cold water. Add the extract and the nutmeats and pour into a greased pan. Cool a little and when fairly firm, cut in squares.

Delicious Fudge

1 cup brown sugar
1 cup granulated sugar
2/3 cup condensed milk
2 squares unsweetened chocolate
2 tablespoons butter
2 tablespoons corn syrup
1 teaspoon vanilla
1 cup nutmeats, chopped

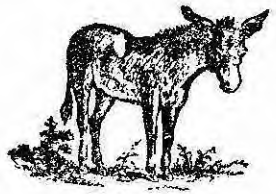
Cut the chocolate in small pieces and cook with the brown and granulated sugar, the condensed milk and the corn syrup. Stir until the sugar is dissolved. Then cook, stirring occasionally until the fudge forms a soft ball when dropped in cold water. Remove from the fire, add the butter and let stand until it is cool. Then beat until it begins to lose its glossy appearance. Add the vanilla and the nutmeats, pour on a greased pan and allow to cool. Cut in squares.

Mojhy Apples

1 cup corn syrup
1 cup sugar
10 nice apples
10 wooden lollypop sticks

Remove stems and replace with stick stuck halfway into the apple. Put sugar and syrup in deep pan and stir slowly over slow fire until thoroughly dissolved. Let boil until a small quantity when tested in water becomes brittle. Remove pan from fire and place over boiling water. Then dip apples and wind in circular motion until thoroughly covered with syrup. Place on buttered pan with sticks upright and permit to cool.

Sho' Act'rs
Actors
Schauspieler



As'l
Ass
Esel

Grumbera Kefer
Potato Bug
Kartoffel Kaefer

Devilled Crabs

12 large crabs
1 cup cream
2 tablespoons flour
¼ teaspoon mace
1 tablespoon butter
1 teaspoon minced parsley
1 teaspoon Worcestershire sauce
4 hard cooked egg yolks, mashed
Salt and pepper
Bread crumbs

Cover crabs with boiling salt water and boil for 30 minutes. Drain off the water, break off all claws, separate the shells and remove the spongy fingers and the stomach, which is found under the head. Pick out all the meat and set aside. Clean the upper shells of the crabs thoroughly. Melt the butter and add the flour and blend. Stir in cream and cook until mixture thickens, stirring constantly. Add the parsley, mashed egg yolks, seasonings and crab meat. Fill the shells with this mixture and cover with bread crumbs. Bake in a moderate oven (350° F.) for 10 minutes or put in a frying basket and plunge into hot fat until golden brown.

Flash un Kas
(To be served with beer)

2 cups flour
½ pound butter
½ pound cream cheese

Work into the flour the butter and cream cheese. Chill thoroughly . . . . over night is not too long. Take pieces of dough and roll very thin, as quickly as possible. Cut with a round cookie cutter, size of a water glass or larger if desired. Spread with:

2 ounces of goose liver paste, seasoned with 1 teaspoon each of Lea and Perrins and Beefsteak Sauce

Or 2 ounces of ground Smithfield ham, highly seasoned with 1 teaspoon of A-1 sauce and 1 teaspoon of tomato catsup.

Fold over and bake in a moderately hot oven (400° F.) until brown. They may be shaped earlier and baked just before serving.

If served with cocktails, spread with Anchovy paste, Filet of Anchovies or Caviar. Make somewhat smaller than the ones that are to be served with beer.

"Little Pigs in Blankets"
(May be served as canapés with cocktails)

Wrap thin slices of bacon around large oysters and fasten ends together with a toothpick. Place under hot flame and broil, turning frequently, until crisp and brown. Serve immediately.

Sherry Egg Nog

2 teaspoons sugar
1 fresh egg
2 wineglasses of sherry
½ glass cracked ice
½ glass milk

Shake thoroughly and serve with dash of nutmeg on top.

Uncle Ezra's Egg Nog

1 large tablespoon sugar
½ glass shaved ice
1 fresh egg
1 wineglass whiskey or rum
½ tumbler rich milk

Shake thoroughly and strain. Grate a little nutmeg on top and serve. The above recipe makes but one drink and may be multiplied to meet requirements.

Easter Egg Nog
(A holiday favorite)

1½ quarts of thick cream
6 eggs, separated
1 scant cup granulated sugar
1¼ tumblers brandy

Beat cream thick, and combine with sugar and egg yolks which have been beaten together. Then add the brandy (quantity may be increased or decreased to suit taste) and the stiffly beaten whites of eggs. It may require more sugar according to taste. Keep cool until served. Sprinkle with nutmeg, if desired.

Apricot Wine

1 pound dried apricots
4 quarts warm water
6½ cups granulated sugar
2¼ cups brown sugar
1½ cups seeded raisins
1 tablespoon ginger
2 lemons, sliced thin
2 oranges, sliced thin
½ yeast cake

Wash the apricots in several waters and then dry them and cut in halves. Place in a large crock and pour on the warm water, reserving ½ cup of it in which to dissolve the yeast cake. Stir in the sugars, fruit, raisins and ginger. Then add the dissolved yeast and mix well. Cover with top of the crock and let stand for thirty days, stirring the mixture every other day. After thirty days strain the mixture and bottle.

Raspberry Vinegar

4 pounds raspberries
2 cups vinegar
Sugar

Mash the berries and add the vinegar and let stand for four days. To each cup of liquid add one cup of sugar. Bring to a boil and cook for twenty minutes. Strain and bottle.

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